



OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

WASHINGTON, D.C. 20460

January 25, 2024

Christina Swick
Agent for Grey Beard, LLC
c/o Lewis & Harrison
Electronic Transmittal: [CSwick@lewisharrison.com]

Subject: PRIA Label and CSF Amendment –Adding new efficacy claims, marketing claims, and updating the Confidential Statements of Formula
Product Name: GBS 10% Acid Sanitizer
EPA Registration Number: 94602-29
Received Date: February 23, 2023
Action Case Number: 00438126

Dear Christina:

The amended label and CSF(s) referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, are 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. Pursuant to 40 CFR 156.10(a)(6), 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.

Please note that the record for this product currently contains the following CSF(s):

- Basic CSF dated 01/24/2023
- Alternate CSF 1 dated 01/24/2023
- Alternate CSF 2 dated 01/24/2023
- Alternate CSF 3 dated 01/24/2023
- Alternate CSF 4 dated 01/24/2023
- Alternate CSF 5 dated 01/24/2023
- Alternate CSF 6 dated 01/24/2023
- Alternate CSF 7 dated 01/24/2023
- Alternate CSF 8 dated 01/24/2023
- Alternate CSF 9 dated 01/24/2023
- Alternate CSF 10 dated 01/24/2023
- Alternate CSF 11 dated 01/24/2023
- Alternate CSF 12 dated 01/24/2023
- Alternate CSF 13 dated 01/24/2023
- Alternate CSF 14 dated 01/24/2023
- Alternate CSF 15 dated 01/24/2023
- Alternate CSF 16 dated 01/24/2023
- Alternate CSF 17 dated 01/24/2023
- Alternate CSF 18 dated 01/24/2023
- Alternate CSF 19 dated 01/24/2023
- Alternate CSF 20 dated 01/24/2023
- Alternate CSF 21 dated 01/24/2023
- Alternate CSF 22 dated 01/24/2023
- Alternate CSF 23 dated 01/24/2023

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 FIFRA and is subject to review by the Agency. See FIFRA section 2(p)(2). 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) lists 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, FIFRA section 12(a)(1)(B). 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 Assurance.

Page 3 of 3
EPA Reg. No. 94602-29
Action Case No. 00438126

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 Karen Leavy by e-mail at Leavy.Karen@epa.gov or Samalot.luisa@epa.gov

Sincerely,

A handwritten signature in blue ink, appearing to read "Luisa Samalot-Freire". The signature is fluid and cursive, with a large loop at the end.

Luisa Samalot-Freire, Acting Product Manager (31)
Regulatory Management Branch I
Antimicrobials Division (7510M)
Office of Pesticide Programs

Enclosure: Stamped Label

Gray Beard, LLC

1931G Rohlwing Road • Rolling Meadows, IL 60008 • 800-837-0499

GBS 10% Acid Sanitizer

EPA Reg. No. 94602-29

EPA Est. No

(Note to Reviewer: Marketing claims may be used on the front panel.)

ACTIVE INGREDIENTS:

Alkyl (50%C14, 40%C12, 10%C16) Dimethyl	
Benzyl Ammonium Chloride	4.10%
Octyl Decyl Dimethyl Ammonium Chloride	3.08%
Didecyl Dimethyl Ammonium Chloride	1.54%
Diocetyl Dimethyl Ammonium Chloride	1.54%
OTHER INGREDIENTS:	89.75%
TOTAL:	100.00%

{Weight Approx. 9.15 lbs./gallon}

KEEP OUT OF REACH OF CHILDREN

DANGER {PELIGRO}

{See [{left} {back} {side} {right} {insert} {panel} {of label}]
{below}] for {additional} {precautionary statements}}.

(Note to Reviewer: In accordance with 40 CFR 156.68(d), all first aid statements, as prescribed, will appear on the front panel of the product label.)

FIRST AID

In case of emergency, call a poison control center or doctor for treatment advice. Have the product container with you when calling a poison control center or doctor, or going for treatment.

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

{For [{chemical} {and} {or} {medical} {and} {or} {environmental}] {insert number of emergency contact} {hours of operation}
{24 hours a day} {7 days a week}}.

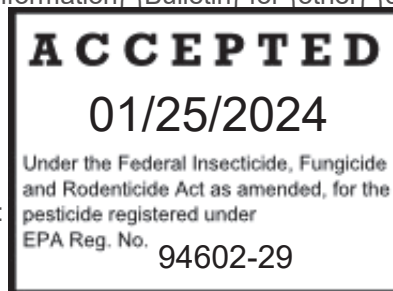
(Note to Reviewer: This referral statement may be organized in any order to be grammatically correct.)

{{Consult} {See {additional} {sheet} {insert} {inside} {outer container} {Product Information} {Bulletin} for {other} {directions
for use} {and} {information} {claims} {organisms} {applications}}.

Manufactured for: Gray Beard LLC
1931G Rohlwing Road
Rolling Meadows, IL 60008

Net Contents:

{{Batch} {Lot} No} {Manufacturing Date}:
{Product of USA} {Made in the USA}



{MICRO-ORGANISMS} {Organism List}

This product has been tested and found to be efficacious against the following micro-organisms on hard, non-porous surfaces:

DISINFECTION/VIRUCIDE*		
This product kills the following bacteria and viruses* at 3 fl. oz. per gal. of 200 ppm hard water and 5% soil on hard, non-porous surfaces:		
{Bactericidal Activity} {Bacteria}	{ATCC No.}	Contact Time
<i>Salmonella enterica</i>	{ATCC 10708}	10 minutes
<i>Staphylococcus aureus</i>	{ATCC 6538}	10 Minutes
{Virucidal* Activity} {Viruses*}		
Avian Influenza A {(H3N2)} Virus	{ATCC VR-2072}	10 Minutes
Avian Infectious Bronchitis Virus (IBV)	{Beaudette IB42 strain}	10 Minutes
Avian Reovirus	{ATCC VR-2449}	10 Minutes
Human Coronavirus	{ATCC VR-740}	10 Minutes
Infectious Laryngotracheitis Virus	{LT-IVAX strain}	10 Minutes
FOOD CONTACT SANITIZATION		
This product is an effective food contact sanitizer in 1 minute at 1 fl. oz. per 4 gal. of 500 ppm hard water {(200 ppm active quat)} on hard, non-porous surfaces against:		
<i>Campylobacter jejuni</i>	{ATCC 29428}	60 Seconds
<i>Enterobacter (Cronobacter) sakazakii</i>	{ATCC 29544}	60 Seconds
<i>Escherichia coli</i>	{ATCC 11229}	60 Seconds
<i>Escherichia coli</i> O157:H7	{ATCC 35150}	60 Seconds
<i>Klebsiella pneumoniae</i>	{ATCC 13883}	60 Seconds
<i>Listeria monocytogenes</i>	{ATCC 4428}	60 Seconds
<i>Pseudomonas aeruginosa</i>	{ATCC 15442}	60 Seconds
<i>Salmonella enterica</i> subspecies <i>enterica</i> serovar Typhimurium	{ATCC 13311}	60 Seconds
<i>Salmonella enterica</i> subspecies <i>enterica</i> serovar Paratyphi B	{ATCC 8759}	60 Seconds
<i>Salmonella enteritidis</i>	{ATCC 4931}	60 Seconds
<i>Shigella sonnei</i>	{ATCC 25931}	60 Seconds
<i>Staphylococcus aureus</i>	{ATCC 6538}	60 Seconds
<i>Staphylococcus aureus</i> (Methicillin resistant) (MRSA)	{ATCC 33592}	60 Seconds
<i>Vibrio cholerae</i>	{ATCC 14035}	60 Seconds
<i>Yersinia enterocolitica</i>	{ATCC 23715}	60 Seconds
NON-FOOD CONTACT SURFACE SANITIZATION		
This product is an effective non-food contact sanitizer in 5 minutes at 1 fl. oz. per 4 gal. of 200 ppm hard water {(200 ppm active quat)} on hard, non-porous surfaces against:		
<i>Klebsiella aerogenes</i>	{ATCC 13048}	5 Minutes
<i>Staphylococcus aureus</i>	{ATCC 6538}	5 Minutes

(Note to Reviewer: The list of organisms can be formatted into paragraph form using a comma to separate organisms.)

(Note to Reviewer: This qualifying statement must be used if the word "germs*" is used on the label.)

** Kills *Salmonella enterica*, *Staphylococcus aureus*, and {Avian} Influenza A Virus.

(Note to Reviewer: This qualifying statement must be used if the words food poisoning organisms*** is used on the label.)

*** *Salmonella enterica* {*Salmonella*}, *Escherichia coli* {*E. coli*}, *Salmonella enterica* {*Salmonella*}, *Campylobacter jejuni*, and *Listeria monocytogenes* {*Listeria*}

(Note to Reviewer: This qualifying statement must be used if the word household[^] is on the label.)

[^] against the organisms listed on this label

(Note to Reviewer: Throughout the label, the term “X” or “Y” are place holders for numerical digits. Punctuation and plural/singular word forms may be adjusted to allow for grammatical correctness. Appropriate metric or imperial unit conversion may be added as optional supplemental information.)

MARKETING CLAIMS

(Note to Reviewer: Marketing text is considered optional. Commas and the words “and” “or” can be added to phrases to make text grammatically correct.)

GENERAL

- DISINFECTANT
- VIRUCIDE*
- {FOOD CONTACT SURFACE} {NON-FOOD CONTACT SURFACE} SANITIZER
- {{MULTI-PURPOSE} {NO-RINSE} {ACID}} CLEANER
- DEODORIZER
- ODOR NEUTRALIZER

{Milkstone} {Beerstone}} and scale can build up on pipelines, storage tanks, tank trucks, silos and processing equipment in the dairy industry. Use of this product will remove milkstone and scale from dairy and cheese making equipment and help maintain the efficiency of the operation as well as eliminate {up to} 99.999% of bacterial growth.

{Use This Product:} {This Product:}

- as a food contact surface sanitizer at a concentration of 200 — 400 ppm active.
- as a sanitizer in bottling, pre-mix and beverage dispensing equipment.
- as a sanitizer in sanitary filling of bottles and cans.
- as a sanitizer in beer fermentation and holding tanks.
- in sanitizing bottles or cans in the final rinse application and for external spraying of filling and closing machines.
- in dairies, breweries, beverage and food processing plants.
- in food processing plants, [federally] [USDA] inspected food processing facilities, dairy farms, egg processing plants, meat and poultry processing plants, meat and poultry producing establishments.
- in federally inspected Meat & Poultry Plants as a food contact sanitizer
- as a sanitizer on dishes, glassware, and utensils.
- in federally inspected meat and poultry facilities {as a sanitizer for all surfaces not always requiring a rinse}.
- as a disinfectant on hard, non-porous surfaces.
- for sanitizing and disinfecting of ultrasound transducers, probes, mammography compressor plates and other hard, non-porous surfaces. Will not cause swelling of transducer membrane or harm compressor plates.
- on coils and drain pans of air conditioning and refrigeration equipment and heat pumps. Follow the directions for sanitization of hard, non-porous non-food contact surfaces.
- as a broad-spectrum disinfectant in Ultrasonic Baths {Ultrasonic cleaning units}.
- to sanitize and disinfect [{manicure} {nail} {salon} {barber}] tools and instruments: combs, brushes, scissors, blades and manicure instruments.
- to clean and disinfect finished floors without dulling gloss.
- for {non-scratch} cleaning of showers and tubs, shower doors and curtains, fixtures and exterior surfaces of toilet bowls.
- in kitchens, bathrooms and other household[^] areas.
- to disinfect sinks and tubs.
- For Commercial Use

{CLEANING AND DEODORIZATION MARKETING CLAIMS} (Not for use in CA)

(Note to Reviewer: The following may be used with the prefix “This product”.)

- Cleans {and shines} {without bleaching} {by {removing} {dirt} {grime} {and food soils in food preparation and processing areas}} {everyday kitchen messes} {non-food contact kitchen surfaces and food preparation areas} {like dirt, grease and food stains}.
- Cleans rodent soiled areas.
- Deodorizes moist hard, non-porous surfaces by killing microorganisms that cause offensive odors.
- Is a versatile cleaner and scale remover formulated for use on bath and therapy equipment {whirlpools}.
- Is for use in work areas such as tool rooms and garages for odor control and light duty cleaning.

Note to Reviewer: Text in { } is optional. Brackets [] indicate that at least one option within the brackets must be used in the final label text. Parentheticals () are meant to appear on final label. “This product” can be substituted with actual product name in the marketing and directions for use.) In the case where the location/surface/use is not registered in the State of California the statement “(Not for use in CA.)” may be added to the location/surface/use.)

- {{Maximizes} {improves}} labor results by effectively controlling odors.
- Provides long lasting freshness against tough {pet} odors such as odors from litter boxes and pet accidents.
- Removes dirt.
- Removes {{Milkstone} {Beerstone}}
- Removes stains.
- Use of this product will control unpleasant {{malodors} {odors}}.
- Cleans, and deodorizes on hard, non-porous surfaces.
- Cleans, and eliminates odors leaving hard, non-porous surfaces smelling clean and fresh.
- Is a multi-surface cleaner, deodorizer.
- Is a formulation designed to provide effective cleaning and deodorizing in areas where housekeeping is of prime importance in reducing cross-contamination on treated surfaces.

{DISINFECTION CLAIMS}

(Note to Reviewer: The following marketing claims may be used with the prefix “This product {is}”.)

- Kills germs**
- When used as directed, this product is a concentrated General Use disinfectant that is an effective broad-spectrum bactericide and virucide*.
- Clear formula. *(Note to Reviewer: To be used only when no dyes are present.)*
- For use as a hard, non-porous surface disinfectant.
- A versatile broad-spectrum disinfectant formulated for use in Ultrasonic Baths (Ultrasonic cleaning units) and broad-spectrum disinfectant formulated for use on bath and therapy equipment (Whirlpools).
- Recommended for Poultry Premise Disinfection
- Use this product for Swine Premise Disinfection
- Cleans and disinfects hard, non-porous, non-medical (e.g. industrial and firefighting) respirators in industrial, commercial, and non-healthcare institutional premises.
- Cleans, sanitizes, and disinfects hard, non-porous surfaces.
- Is a multi-purpose cleaner, deodorizer, and disinfectant.
- Is a one-step {detergent} disinfectant designed for disinfecting {of} hard, non-porous non-food contact surfaces when used according to disinfection directions for use.
- Is a disinfectant cleaner {{and} {{deodorant} {odor-counteractant} {odor neutralizer}}} designed for general cleaning, {and} disinfecting, {deodorizing} {of} hard, non-porous non-food contact surfaces.
- Is a phosphate-free formulation designed to provide effective cleaning, deodorizing, and disinfection in areas where housekeeping is of prime importance in reducing cross-contamination between treated hard, non-porous surfaces.
- Is an effective {{bactericide} {and} {virucide*} {disinfectant}} in the presence of {{organic soil} {5% {blood} serum}}.
- Is designed to provide both general cleaning and disinfection.
- Is for use as a disinfectant on hard, non-porous non-food contact surfaces.
- Is for use as a disinfectant on hard, non-porous non-food contact surfaces and as a sanitizer on dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment {at 200 – 400 ppm active}.
- Kills *(insert virus* name from approved organism listing for this product)*.
- Kills {99.9% of}:
 - {{any disinfection organism listed} {on hard, non-porous surfaces}}.
 - {easy} {kitchen} germs** {on {the} sealed and non-porous floor{s}}.
 - {household^} {kitchen} bacteria – and/or – germs** {{that get} tracked into your home} {by shoes – and/or – pets – and/or – kids} {from outside} {every day}.
 - {kitchen} {bathroom} {household^} bacteria {on {the} sealed and non-porous floor{s}} {ordinary dish soap can’t}].
- This Product {{Kills} {is effective against} Human Coronavirus in 10 minutes
- This Product Kills 99.9% of Human Coronavirus, on hard, non-porous surfaces {{in} {10 minutes} {One Step}}

{SANITIZATION CLAIMS}

This Product not only sanitizes but also removes lime and scale in breweries and bottle washing.

Use as a sanitizer on conveyor belts and equipment to reduce or eliminate odors in the processing area.

Use on filling equipment to reduce bacteria associated with condensation on equipment and pipes.

- is an economical concentrate
- will not leave grit or soap scum.

- deodorizes by killing microorganisms that cause offensive odors.
- tested according to AOAC Germicidal & Detergent Sanitizing Action of Disinfectants method.
- tested according to the AOAC Germicidal & Detergent standards for sanitizing previously cleaned hard, non-porous food-contact surfaces.
- is for use on food Processing Equipment and Utensils {in Dairies and Public Eating Establishments} {and} {Food Contact Surfaces, Food Processing Equipment and Utensils} {in Food Processing Plants} {and} {other food-contact articles} {at a concentration of 200 ppm active} {at a concentration of 400 ppm active} {at a concentration of 200 – 400 ppm active}.
- is a sanitizer, deodorizer for use in all federally inspected meat and poultry plants, non-healthcare institutional and industrial facilities.
- can be used on food contact surfaces in a concentration {range} of {0.25 oz. per gallon {200 ppm active}} {0.5 oz. per gallon {400 ppm active} {0.25 – 0.5 oz. per gallon {200 – 400 ppm active}}}.
- For use in {insert name of automated dilution system here} {automated} {dilution system}.
- makes (XXX) gallons at (YYY) use dilution
- is a No Rinse sanitizer formula.
- {{Kills} {Eliminates {up to} 99.999% of} {Removes} {Destroys}} (Insert pathogen or pathogens from list) on {precleaned} environmental surfaces
- {{Kills} {Eliminates} {Removes} {Destroys}} 99.999% of Bacteria {on pre-cleaned environmental surfaces}
- {{Kills} {Eliminates {up to}} {Removes} {Destroys}} 99.999% of Foodservice Bacteria *Escherichia coli* {E. coli}, *Salmonella enterica* {Salmonella}, and *Listeria monocytogenes* {Listeria}
- Sanitizes hard, non-porous {{non-food kitchen} {and}{bathroom}} surfaces {and floors}.
- Has been designed specifically for food plants, food service establishments and other institutions where housekeeping is of prime importance.
- Is a proven cleaner and sanitizer.
- Is for use as a sanitizer on dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment {at 200-400 ppm active}.
- Kills (insert name from approved organism listing for this product).
- Kills {99.999% of} (insert any organism listed) {on hard, non-porous surfaces}.

Regular, effective cleaning and sanitizing of equipment, utensils, and work surfaces which could harbor food poisoning microorganisms*** minimizes the probability of contaminating food during preparation or storage.

Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms*** or toxins. Application of effective sanitizing procedures reduces the number of those food poisoning organisms*** which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

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

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

Articles that can be immersed in solution must remain in solution for 60 seconds.

Articles or surfaces too large for immersing must be thoroughly wetted or flooded by rinsing, spraying or swabbing.

Allow all sanitized surfaces to drain thoroughly [and air dry].

Cross-contamination is of major {housekeeping} {food safety} concern. This product has been formulated to aid in the reduction of cross-contamination on treated surfaces in schools, institutions, and industry.

Articles that can be immersed in solution must remain in solution for 60 seconds. Articles or surfaces too large for immersing must be thoroughly wetted or flooded by rinsing, spraying or swabbing. Allow all sanitized surfaces to drain and air dry.

{PACKAGING CLAIMS}

- Concentrate{d}.

- Convenient Trigger Spray. (**Note to Reviewer:** To be used on applicable container)
- Easy to Use.
- Economy size. (**Note to Reviewer:** To be used on applicable container)
- Fewer products – no need for separate deodorizer.
- For use in [{automated dilution systems} {automated} {dilution systems} {(Dilution System trade name)}].
- Makes (insert value) [{Gallons} {Quarts}{Containers}]
- This [{container} {bottle}] is made of {at least} (x) % post-consumer recycled plastic.

{AREAS OF USE} {Use This Product in:}

(**Note to reviewer:** the following is considered optional marketing language.)

(**Note to reviewer:** Each entry below also represents a graphic depicting the corresponding area of use. The graphics will only represent individual objects or outsides or insides of buildings as described below. No people, animal, or food will be depicted in graphics.)

{Food Processing and Service Related}

{[Meat] [Poultry] [Fish]} processing plants
 Bagel Stores
 Bars
 Beverage Plant
 Bottle washing premises
 Bottling or pre-mix dispensing equipment
 Breweries
 Cafeterias
 Cheese factories
 Citrus processing equipment and holding tanks
 Coffee shops
 Dairies
 Dairy farms
 Dairy product dispensing equipment.
 Donut shops
 Drinking fountains
 Egg processing plants
 Farms
 Fast food operations
 Federally inspected meat and poultry plants
 Fish processing plants
 Fisheries
 Food handling and process areas of restaurants and bars
 Food handling and processing areas
 Food Preparation Areas
 Food processing plants

Food storage areas
 Food, meat, poultry, egg and seafood processing,
 Ice cream processing plants
 Kitchens
 Meat packing plants
 Meat processing plants
 Meat packing facilities
 Milk pails, inflations and tubing
 Milk processing plants
 Milk storage and handling systems
 Milk tanks [bulk]
 Mushroom Farms
 Non-healthcare Institutional facilities
 Non-healthcare Institutional kitchens
 Poultry and animal dressing plants
 Poultry farms
 Poultry processing plants
 Poultry producing facilities
 Processing Plants [Milk, Citrus, Ice Cream]
 Restaurants
 Taverns
 Turkey farms
 USDA inspected food processing facilities
 Wineries

{Municipality Related}

Barber/beauty shops
 Clothes washing machines
 Coin-operated laundries
 Commercial florist and flower shops
 Commercial laundries
 Convenience stores
 Department stores
 Dressing rooms
 Hair/nail/pedicure salons
 Health clubs
 Laundry Banks
 Churches
 Correctional facilities
 Correctional institutions
 Courthouses

Crime scenes
 EMS & fire facilities
 Fire trucks
 Garbage trucks
 Jails
 Libraries
 Municipal government buildings
 Penitentiaries
 Police cars
 Police stations
 Post offices
 Prisons
 Public facilities
 Public transportation

{Recreation Related}

Athletic facilities
 Campers

Campgrounds
 Exercise facilities

Note to Reviewer: Text in { } is optional. Brackets [] indicate that at least one option within the brackets must be used in the final label text. Parentheticals () are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.) In the case where the location/surface/use is not registered in the State of California the statement "(Not for use in CA.)" may be added to the location/surface/use.)

Gymnasiums
Gyms
Locker rooms

Playgrounds
Recreational facilities
RVs

{Farm and Animal Related}

{Cattle} {Swine} {Sheep} {Horse} Barns
{Dog} {Cat} {Animal} Kennels
{Poultry} {and} {turkey} Farms
Animal care facilities
Animal holding areas
Animal housing facilities
Animal laboratories
Barns
Blocks
Breeding establishments
Brooder houses
Chutes
Creep Area
Dairy
Dairy farms
Dressing Plants
Egg Holding Area Chick
Egg Receiving Area
Egg trucks
Equine farms
Farms

Farrowing Barns and Areas
Hatcheries:
Hatchery and farm vehicles
Hatchery Room
Hauling Equipment
Hog farms
Holding Area Chick Loading Area
Loading Equipment
Nursery
Pens and stalls
Pet animal quarters
Pet shops
Poultry Buildings
Setter Room
Swine premises:
Swine quarters
Tray Dumping Area Chick Processing Area
Veal, calving, hog, cattle and horse operations
Veterinary clinics
Waterers and Feeders
Zoos
Shopping malls
Spas
Supermarkets
Tanning salons
Washing machines

{Retail and Services Related}

Laundry facilities
Massage/facial salons
Retail and wholesale establishments
Salons

{Home or Household^ Related}

Apartments
Bathrooms
Homes
Households^
Kitchens

Mobile homes
Restrooms
Shower and bath areas
Shower rooms

{Education and Lodging Related}

{Children's} Nurseries
Classrooms
Colleges
Day care centers
Dormitories
Hotels

Kindergartens, and preschools
Motels
Schools
Sports [{arenas} {stadiums}]
Sports complexes
Universities

{Public Building Related}

Business and office buildings
Funeral homes
Janitorial rooms
Mausoleums
Morgues
Mortuaries

Movie houses
Office buildings
Public places
Public restrooms
Workstations

{Transportation}

Airline terminals
Airplanes
Airports
Auto repair centers
Automobiles
Boats
Boxcars
Bus stations
Buses

Cars
Cruise lines
Cruise ships
Ships
Taxis
Trailers
Train stations
Trains
Transportation terminals

Travel rest areas
Trucks

Waysides

{Industry and Other}

Computer manufacturing sites
Cosmetic manufacturing facilities
Factories
Hide and leather processing plants
Non-healthcare Institutional facilities

Non-healthcare Institutions
Recycling centers
Warehouses
Whirlpools

{TYPES OF SURFACES:}

Use this product on washable hard, nonporous surfaces of:

(Note to reviewer: Each entry below also represents a graphic depicting the corresponding type of surface. No people, animal, or food will be depicted in graphics. Only exteriors of microwaves and refrigerators will be depicted. Toy graphics will be submitted to Agency for review.)

{SURFACES}

Aluminum
Brass
Chrome
Copper
Enameled surfaces
Formica®
Glass
Glass surfaces
Glazed {restroom} ceramic
Glazed {restroom} tile
Glazed porcelain
Laminated surfaces
Metal
Painted {finished} woodwork

Plastic {such as polycarbonate, polyvinylchloride, polystyrene or polypropylene}
Plated steel
Plexiglas®
Sealed fiberglass
Sealed granite
Sealed limestone
Sealed marble
Sealed slate
Sealed stone
Sealed terra cotta
Sealed terrazzo
Stainless steel
Vinyl and plastic upholstery
Washable wallpaper

{Food Processing and Service Related}

Appliances
Beer fermentation and holding tanks
Beverage dispensing equipment
Blenders
Bottling or pre-mix dispensing equipment
Bulk milk tanks
Citrus processing equipment and holding tanks
Coffee Pots
Coffee Urns
Coils and drain pans of air conditioning
Cooking utensils
Coolers†
Counters
Countertop laminates
Countertops
Cutlery
Dairy product dispensing equipment
Dishes, {glassware}{glasses}
Drinking fountains
Eating utensils
Exhaust fans
Food {preparation} {and} {storage} areas
Food dispensing equipment
Food processors
Frozen Drink {Beverage} Machines †
Glasses
Glassware
Harvesting & handling equipment
Hot water dispensers †
Ice chests†
Ice cream dispensing equipment {Soft Serve} †

Ice machines†
Interior hard, non-porous surfaces of water softeners
Kitchen equipment
Kitchen sinks
Microwave ovens†
Milk pails, inflations and tubing
Milk storage and handling systems
Plastic and other hard, non-porous chopping blocks
Plastic and other non-porous cutting boards
Plastic Food Storage Containers
Pressure tanks
Refrigerated storage and display equipment†
Refrigeration equipment and heat pumps†
Refrigerator bins used for meat, vegetables, fruit and eggs†
Refrigerators†
Refrigerators, exteriors {exterior surfaces of}
Reverse osmosis units
Silverware
Sinks
Slurpee® machines †
Stoves {stovetops}†
Stovetops†
Tea dispensers
Utensils

Water dispenser {hot}†
Water holding tanks and pressure tanks
Water softeners

Wine processing equipment and holding tanks
Water coolers †
Water holding tanks

† allow surfaces to reach room temperature prior to application

{Misc. Hard Non-Porous Surfaces}

{Bathroom} {Kitchen} Sinks
{Fiberglass} Shower stalls
{Fiberglass} Sinks {bathroom} {kitchen}
Athletic helmets
Athletic mats
Athletic training tables
Automobile interiors, mats, crates, cabs, and wheels
Baby cribs
Basins
Bathroom bowls
Bathroom fixtures
Bathtubs {fiberglass}
Bathtubs and glazed tiles
Bed frames
Cabinets
Chairs
Coils and drain pans of air conditioners
Conductive flooring
Counters
Countertops
Desks
Diaper changing stations
Doorknobs
Empty diaper pails
Exercise equipment
Exterior surfaces of ice machines
Exterior surfaces of microwave ovens
Exterior surfaces of refrigerators
Finished floors
Floors
Foot Spas
Garbage cans/pails
Garbage handling equipment
Hampers
Handles
Hard, non-porous surfaces of picnic tables and outdoor furniture

Highchairs
Industrial waste receptacles
Infant [{bassinets} {cribs} {warmers} {incubators} {care equipment}]
Laundry pails
Locker room{s} {areas}
Mirrors
Non-wooden picnic tables and outdoor furniture except cushions and wood frames
Playground equipment
Plumbing fixtures
Portable and chemical toilets and latrine buckets
Restroom fixtures
Shelves
Shopping carts
Shower doors and curtains
Shower stalls
Tables
Tanning beds
Tanning equipment
Telephones
Tobacco plant equipment
Toilet bowl exterior surfaces
Toilet seats
Toilets exterior surfaces
Trash barrels
Trash cans
Trash containers
Tubs
Ultrasonic baths
Urinals
Vanity tops
Walls
Whirlpool {bathtubs} {tubs} {units}
Wrestling and gymnastic mats
Wrestling/boxing headgear

(Note to Reviewer (General Considerations): Numbered instructions will be used if label space permits, otherwise they may appear in paragraph format. The list of organisms can be formatted into paragraph form using a comma to separate organisms. Unit abbreviations can be spelled out. Note symbols such as asterisks (*) may be replaced with equivalent symbols based on printing needs. When choosing optional text, appropriate punctuation can be inserted or deleted. Equivalent use dilution ratios may be substituted within the directions.)

DIRECTIONS FOR USE

*(If the following Spanish statement is used, it must appear directly above DIRECTIONS FOR USE.)
Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle.
If you do not understand the label, find someone to explain it to you in detail.*

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

{Please read entire label and use strictly in accordance with precautionary statements and directions.}

(Note to Reviewer: Appropriate dilution rates may be substituted as long as they are equivalent dilution rates).

This product is not for use on medical device surfaces.

{GENERAL DISINFECTION}

FOR USE AS A {ONE-STEP} {GENERAL} DISINFECTANT {VIRUCIDE*} {DEODORIZER} {CLEANER}:

1. Pre-clean visibly soiled areas.
2. Apply {use solution of} [{3 fl. oz.} {one - 3-fl. oz. packet}] of this product per gal. of water {2400 ppm active quat} {(or equivalent use dilution)} to hard, non-porous, non-food contact surfaces using a sponge, brush, cloth, mop, {by immersion}, {auto scrubber}, {{mechanical spray device,} {{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray.
3. Treated surfaces must remain visibly wet for 10 minutes.
4. [{Wipe dry} {with a clean cloth} {or} {Allow to air dry}.]
5. Prepare a fresh solution daily or when visibly dirty.

FOR USE AS A {GENERAL} DISINFECTANT {VIRUCIDE*} {DEODORIZER} {CLEANER}:

1. Pre-clean visibly soiled areas.
2. Apply {use solution of} [{3 fl. oz.} {one - 3-fl. oz. packet}] of this product per gal. of water {2400 ppm active quat} {(or equivalent use dilution)} to hard, non-porous, non-food contact surfaces using a sponge, brush, cloth, mop, {by immersion}, {auto scrubber}, {{mechanical spray device,} {{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray.
3. Treated surfaces must remain visibly wet for 10 minutes. Rinse with potable water after use on surfaces that come in contact with food.
4. [{Wipe dry} {with a clean cloth} {or} {Allow to air dry}.]
5. Prepare a fresh solution daily or when visibly dirt

EMERGING VIRAL PATHOGEN CLAIMS

(Note to Reviewer: None of the language in this section is to appear on any final printed label.)

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

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

- Enveloped viruses

<i>For an emerging viral pathogen that is a(n)...</i>	<i>...follow the use directions for the following organisms on the label:</i>
Enveloped virus	Avian Reovirus

The following statements may be used only in off-label communications as described in EPA's Emerging Viral Pathogens guidance, and only under the conditions outlined in that guidance:

- *(Product name)* has demonstrated effectiveness against viruses similar to *(insert name of emerging virus)* on hard, non-porous surfaces. Therefore, *(product name)* can be used against *(insert name of emerging virus)* when used in accordance with the directions for use against Avian Reovirus on hard, non-porous surfaces. Refer to the [{CDC} {OIE}] website at *(insert pathogen-specific website address)* for additional information.
- *(Insert name of illness/outbreak)* is caused by *(insert name of emerging virus)*. *(Product name)* kills similar viruses and therefore can be used against *(insert name of emerging virus)* when used in accordance with the directions for use against Avian Reovirus on hard, non-porous surfaces. Refer to the [{CDC} {OIE}] website at *(insert pathogen-specific website address)* for additional information.

DISINFECTION OF HARD, NON-POROUS SURFACES IN WHIRLPOOL UNITS: After using the whirlpool unit, drain unit. Prepare a use solution of 3 fl. oz. of the product per gal. of water {(or equivalent use dilution)}. Pre-clean visibly soiled surfaces with the use solution, then refill the unit with use solution to just cover the intake valve {or 2 inches above the highest jet}. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair lift and any other related equipment with a clean swab, brush or sponge. Treated surfaces must remain visibly wet for 10 minutes. After the unit has been thoroughly disinfected, drain the solution from the unit and rinse disinfected surfaces with fresh water. Wipe dry with a clean sponge or cloth or allow to air dry.

WHIRLPOOL FOOT SPA DISINFECTION: After using whirlpool foot spa, drain the water and thoroughly clean all hard, non-porous surfaces with soap or detergent. Rinse with water. Saturate surfaces with 3 fl. oz. of product per gal. of water to cover intake valve or 2 inches above highest jet. Start pump to circulate the solution. Swab exposed surfaces including unit sides, chair, and any related equipment thoroughly with cloth, sponge, or brush and allow treated surfaces and solution to stand for 10 minutes. After unit has been thoroughly disinfected, rinse all disinfected surfaces with fresh water.

FOR USE AS A DISINFECTANT, VIRUCIDE* OF HARD, NON-POROUS SURFACES IN FOOTBATHS: To remove body oils, dead tissue, soil and all other buildups or organic matter on surfaces after using the footbath, drain the water and thoroughly clean surfaces with soap or detergent, then rinse with water. Apply a use solution of 3 fl. oz. of this product per gal. of water {(or equivalent use dilution)} on surfaces with a brush, cloth, mop, sponge, {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray}. Brush or swab thoroughly and allow solution to stand for 10 minutes. After the unit has been thoroughly disinfected, rinse surfaces with fresh water. The unit is then ready for reuse.

MUSHROOM FARM INDUSTRY USE DIRECTIONS

Site Preparation: Remove gross contamination and debris. This may be accomplished by using a shovel, broom, or vacuum, depending on the area to be disinfected.

Disinfection: Pre-clean visibly soiled areas. Use 3 fl. oz. of this product per gal. of water {(or equivalent use dilution)} use solution. Wet all hard, non-porous surfaces thoroughly. Treated surfaces must remain visibly wet for 10 minutes. Let air-dry. Prepare a fresh solution for each use.

For Heavy Duty Cleaning: When heavy duty cleaning is desired, use 3 fl. oz. of this product per gal. of water {(or equivalent use dilution)}. Visibly soiled areas will require repeated cleaning before treatment.

DO NOT APPLY TO THE MUSHROOM CROP, COMPOST OR CASING. Rinse treated surfaces with potable water before they contact the crop, compost, or casing.

TO DISINFECT {FOOD SERVICE ESTABLISHMENT} {OR} {RESTAURANT FOOD CONTACT SURFACES}: For use on floors, walls, storage areas, countertops, outside of appliances, tables, and other hard, non-porous surfaces, add 3 fl. oz. of this product per gal. of water {(or equivalent use dilution)}. For visibly soiled areas, a pre-cleaning step is required. Apply solution with a cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow the surface to remain visibly wet for 10 minutes, then remove excess liquid and rinse the surface with potable water. Do not use on utensils, dishes, glasses or cookware.

{FOR} DISINFECTING POTATO STORAGE AREA{S} {AND EQUIPMENT}: Remove all potatoes prior to disinfection of hard, non-porous potato storage area and equipment. Pre-clean visibly soiled surfaces prior to application. Saturate surfaces with a solution of 3 fl. oz. of this product per gal. of water {(or equivalent use dilution)} and scrub to loosen all soils. Surfaces must remain visibly wet for 10 minutes, and then be thoroughly rinsed with potable water before operations are resumed.

FOR USE AS A DISINFECTANT ON BREWERY/WINERY PREMISES (Non-Food Contact Surfaces): For use on floors, walls, storage areas, and other hard, non-porous surfaces, add 3 fl. oz. of this product per gal. of water {(or equivalent use dilution)} For visibly soiled areas, a pre-cleaning step is required. Apply use solution with a mop, cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain visibly wet for 10 minutes, then remove excess liquid. Before using product, food products (beer, wort, hops, mash, grain, brew ingredients) must be removed from the area or carefully protected. After use, all surfaces must be thoroughly rinsed with potable water.

FOGGING DIRECTIONS NON-PUBLIC HEALTH

All surfaces must be cleaned and disinfected in accordance with label directions prior to fogging.

The fog generated is irritating to the eyes, skin, and mucous membranes. Under no circumstances must a room or building be entered by anyone within 2 hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a minimum of NIOSH-approved particulate filtering facepiece respirator with any N, R, or P filter, goggles, gloves, long sleeves, and long pants.

Directions for [{Cleaning}] {Fogging} in Dairies, Beverage and Food [{Processing}] [{handling}] Plants [{Including Meat and Poultry Processing Facilities}] Using Fogging Devices: Prior to fogging, food products and packaging material must be removed from the room or carefully protected. [{After disinfecting, fog desired areas using 1 quart per 1,000 cubic ft. of room area with a solution containing 1.5 fl. oz. of product per gal. of water {(1,200 ppm active)} {(or equivalent use dilution)}.] [Calculate the volume of the room to determine volume of solution needed to fog (one quart per 1000 cu. ft. of room area). Prepare a solution containing 1.0-1.4 fl. oz. per 4 gallons of water and fog using a mechanical fogging apparatus. Fog product for length of time necessary to fill room based on fogging apparatus manufacturer directions. Surfaces must remain undisturbed for 5 minutes after room fill is achieved before initiating aeration of the room.] [Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. When fogging is complete, ventilate buildings and other closed spaces. All food contact surfaces must be sanitized with an EPA registered food contact surface sanitizer solution prior to

use. All food contact surfaces must be thoroughly rinsed with potable water prior to sanitizing.} {Do not enter the treated area for a minimum of 2 hours [or 8 air exchanges (ACH)] after fogging in completed. If the room or building must be entered prior to complete aeration, the individual must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves, and long pants.}}

{Fogging In Poultry Houses}

Fogging in Hatchery Rooms, Device Incubators, and Hatchers: Prior to fogging, remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls, and surfaces of the room to be treated. Empty all troughs, racks and other feeding and watering appliances. Do not house livestock or employ equipment until treatment has been absorbed or dried. Do not allow people or animals to contact or breathe this saturate for a minimum of 2 hours. Thoroughly clean all surfaces with soap or detergent and rinse with water. Fogging is to be used in addition to acceptable manual cleaning and disinfecting of room and machine surfaces.

For Hatchery Rooms: Thoroughly clean all surfaces with soap or detergent and rinse with water. Calculate the volume of the room to determine volume of solution needed to fog the room (one quart per 1,000 cu. ft. of room area). Prepare a solution containing 4 fl. oz. per gal. of water {(up to 200 ppm hardness)} and fog desired areas using a mechanical fogging apparatus. Thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.

For Device Incubators and Hatchers: Calculate the volume of the room to determine volume of solution needed to fog the room (one quart per 1,000 cu. ft. of room area). Prepare a solution containing 4 fl. oz. per gal. of water {(up to 200 ppm hardness)} and fog desired areas using a mechanical fogging apparatus. Saturate by dipping, soaking, fogging or spraying (as appropriate) this mixture into setters and hatchers immediately after transfer.

Repeat daily in setters and every 12 hours in hatchers. Discontinue hatcher treatments at least 24 hours prior to pulling the hatch. It is acceptable to saturate setters and hatchers with a 1 fl. oz. per gal. solution of this product on an hourly or every other hour basis. If this is done, saturate for 30-90 seconds once per hour or once every two hours. When the saturation process is completed, ventilate buildings and other closed spaces. Thoroughly scrub all treated surfaces with soap or detergent and rinse with a potable water before reuse.

{FOOD CONTACT SURFACE SANITIZING}

This Product is an acid cleaner sanitizer for use on food processing and dairy equipment in water up to 500 ppm hardness [as CaCO₃]. For all equipment a preliminary cleaning is required before sanitizing.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

Dilution Chart

Active Quat solution	2 gallons of water	4 gallons of water	10 gallons of water	20 gallons of water
200 ppm	0.50 oz.	1.0 oz.	2.5 oz.	5.00 oz.
300 ppm	0.75 oz.	1.5 oz.	3.8 oz.	7.50 oz.
400 ppm	1.0 oz.	2.0 oz.	5.0 oz.	10.0 oz.

(or)

{Dilution List}

1 oz. of this product per 4 gal. of water {(0.25 oz. per gal. of water)} {(200 ppm active quat)} {(or equivalent use dilution)}

(or)

1.5 oz. of this product per 4 gal. of water {(0.38 oz. per gal. of water)} {(300 ppm active quat)} {(or equivalent use dilution)}

(or)

2 oz. of this product per 4 gal. of water {(0.5 oz. per gal. of water)} {(400 ppm active quat)} {(or equivalent use dilution)}

(or)

1-2 oz. of this product per 4 gal. of water {(0.25-0.5 oz. per gal. of water)} {(200-400 ppm active quat)} {(or equivalent use dilution)}

DIRECTIONS FOR SANITIZING FOOD PROCESSING EQUIPMENT, UTENSILS, AND FOOD CONTACT ARTICLES REGULATED BY 40 CFR 180.940 (b):

{and / or}

TO SANITIZE FOOD CONTACT SURFACES:

{and / or}

TO SANITIZE BULK MILK TANKS:

{and / or}

TO SANITIZE STORAGE TANKS:

{and / or}

Note to Reviewer: Text in { } is optional. Brackets [] indicate that at least one option within the brackets must be used in the final label text. Parentheticals () are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.) In the case where the location/surface/use is not registered in the State of California the statement "(Not for use in CA.)" may be added to the location/surface/use.)

TO SANITIZE HARD, NONPOROUS SURFACES AND EQUIPMENT IN FOOD, DAIRY, BEVERAGE, MEAT, POULTRY, EGG, AND SEAFOOD PROCESSING PLANTS:

Remove visible soil by preflush or prescrape or, when necessary, by presoak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Apply a use-solution of (*insert appropriate dilution from dilution chart*) to precleaned hard surfaces, thoroughly wetting surfaces with a cloth, sponge, coarse sprayer or by immersion. Treated surfaces must remain visibly wet for at least {{60 seconds} {one minute}} followed by adequate draining {and air drying}. Do not rinse.

Prepare a fresh solution daily or more often if solution becomes visibly diluted, clouded or soiled.

For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for cleaning.

TO SANITIZE DAIRY PRODUCT DISPENSING EQUIPMENT:

{and / or}

TO SANITIZE BEVERAGE DISPENSING EQUIPMENT:

1. Remove visible soil by preflush or prescrape or, when necessary, by presoak.
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Fill equipment with a solution of (*insert appropriate dilution from dilution chart*). Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly before reuse {and allow to air dry} Do not rinse.

For removable parts, immerse in use-solution for at least 60 seconds. {Allow to air dry.} Do not rinse.

For items too large to sanitize by immersion, apply use-solution by rinsing, spraying or swabbing until thoroughly wet for at least 60 seconds. Drain thoroughly before reuse. {Allow to air dry.} Do not rinse.

TO SANITIZE SANITARY FILLING EQUIPMENT:

Use to sanitize bottles or cans in the final rinse application. Wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of (*insert appropriate dilution from dilution chart*) for final washer and rinser applications. Allow surfaces to remain visibly wet for at least 60 seconds. Drain thoroughly before reuse {and allow to air dry.} Do not rinse.

BEVERAGE DISPENSING {AND SANITARY FILLING EQUIPMENT} SANITIZER DIRECTIONS: For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is {{to be proportioned into the final rinse water line of the container washer or rinser} {for the exterior application for the filler and closing machine}}. Fill equipment with a solution of (*Insert appropriate food contact dilution from dilution list*) {(or equivalent use dilution)}. Surfaces must remain visibly wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND

SANITIZING: Equipment and utensils shall be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove visible food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a use solution of (*insert appropriate dilution from dilution chart*) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of (*insert appropriate dilution from dilution chart*) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain {and air dry}. Do not rinse.
6. Prepare a fresh solution daily or when visibly dirty.

{WISCONSIN STATE DIVISION OF HEALTH} DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash hard, non-porous utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of (*Insert appropriate food contact dilution of 200 ppm active or higher from dilution list*) {(or equivalent use dilution)}. Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh solution daily or when visibly dirty.

Note: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

CLOSED LOOP {CIRCULATION} SANITIZING {– FOOD PROCESSING EQUIPMENT FLOW/PRESSURE METHOD}:

1. Disassemble equipment and thoroughly clean after use.
2. Assemble equipment into operational position prior to sanitizing.
3. Prepare a sanitizing solution equal to 110% of the volume capacity of the equipment by diluting (*Insert appropriate food contact dilution from dilution list*) {(or equivalent use dilution)} {(200 – 400 ppm active)}.
4. Pump the solution through the system until full flow is obtained at all extremities and the system is completely filled with sanitizer and all air is removed. Surfaces must remain visibly wet for at least 1 minute.

CLEAN-IN-PLACE (CIP) METHOD {FOR} {DAIRY}, {DAIRY FARM} AND {FOOD PROCESSING FACILITIES}:

1. Thoroughly flush, clean and potable water rinse the system.
2. Prepare required volume of sanitizer solution needed by diluting (*Insert appropriate food contact dilution from dilution list*) {(or equivalent use dilution)} {(200 – 400 ppm active)}.
3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of the system.

SANITIZING OF {REFRIGERATED} FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS:

For sanitizing {{food processing equipment,} {dairy equipment,} {refrigerated storage and display equipment} {and} {other}} hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove visible food particles.

1. Turn off refrigeration. Allow surfaces to come to room temperature. (**Note:** Use this direction only if applicable.)
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
3. Apply a solution of (*Insert appropriate food contact dilution from dilution list*) {(or equivalent use dilution)} by {coarse trigger spray device,} direct pouring or by circulating through the system. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain visibly wet for at least 1 minute.
4. [{Drain thoroughly before reuse} {Allow sanitized surfaces to adequately drain}] before contact with food/liquid. Do not rinse. Return machine to service.
5. Prepare a fresh solution daily or when visibly dirty.

ICE MACHINES – Sanitization must occur after initial installation, after the machine is serviced and periodically during its use.

1. Shut off incoming water line to machine and turn off refrigeration. Allow surfaces to come to room temperature.
2. Wash with a compatible detergent and rinse with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
3. Apply a solution of (*Insert appropriate food contact dilution from dilution list*) {(or equivalent use dilution)} by mechanical spray, direct pouring, or by circulating through the system.
4. Allow surfaces to remain visibly wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow adequately drain {and then air dry} before contact with liquid.
5. Return machine to normal operation.

{[WATER COOLERS], [WATER HOLDING TANKS] [AND] [PRESSURE TANKS]} – Sanitization must occur after initial installation, after the system is serviced and periodically during its use.

1. Shut off incoming water line. Allow surfaces to come to room temperature.
2. [{Units} {Tanks}] must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
3. Prepare a solution of (*Insert appropriate food contact dilution from dilution list*) {(or equivalent use dilution)}. Apply and/or circulate solution to wet all hard, non-porous surfaces for a minimum contact of 1 minute.
4. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.
5. Return to service by opening incoming water lines.

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

Water Softeners – Sanitization must occur after initial installation, after the system is serviced and periodically during its use.

1. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.)

Note to Reviewer: Text in { } is optional. Brackets [] indicate that at least one option within the brackets must be used in the final label text. Parentheticals () are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.) In the case where the location/surface/use is not registered in the State of California the statement "(Not for use in CA.)" may be added to the location/surface/use.)

2. Backwash the softener and add a solution of *(Insert appropriate food contact dilution from dilution list)* {(or equivalent use dilution)} to the brine tank well. {The brine tank must have water in it to permit the solution to be carried into the softener.} **{Note:}** Standard system capacity is 48 gal.}
3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 1 minute.
4. Backwash the softener with potable water to make sure all sanitizing solution is thoroughly rinsed from the unit before returning the system to service. Return system to service. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

REVERSE OSMOSIS (RO) UNITS – Sanitization must occur after initial installation, after the system is serviced and periodically during its use.

1. Turn off RO system, drain storage tank and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane element. Membrane element must be sterilized separately.
2. Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing. **(Note: Use this direction only if applicable.)**
3. Fill empty pre-filter housing with a solution of *(Insert appropriate food contact dilution from dilution list)* {(or equivalent use dilution)} and turn on raw water. **{Note:}** Standard system capacity is 1 to 2 gal.}
4. After holding tank is full, let system stand idle for a minimum of 1 minute. Turn off water. Drain holding tank.
5. Before the system is put back into service, flush system with potable water to assure sanitizing solution is rinsed thoroughly from the system. Return unit{s} to normal operation. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

{BEER FERMENTATION AND} {MILK} {WINE} STORAGE TANK SANITIZER DIRECTIONS: For sanitizing hard, non-porous beer fermentation and holding tanks, wine, citrus, milk and food processing storage and holding tanks. Allow surfaces to come to room temperature. Wash with a compatible detergent and rinse with potable water before sanitizing. Prepare a solution of *(Insert appropriate food contact dilution from dilution list)* {(or equivalent use dilution)} for mechanical or automated systems. {Follow manufacturers' directions for use for application equipment.} Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with [{food} {liquid}]. Do not rinse. For mechanical or automated systems, the used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

TO SANITIZE {SOFT SERVE} {FOOD} {AND} {FROZEN} {BEVERAGE} DISPENSING EQUIPMENT:

1. Allow surfaces to come to room temperature. And wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of *(insert appropriate food contact dilution from list)* {or equivalent dilution}.
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly {and allow to air dry} before reuse. Do not rinse.

FOR CONTINUOUS TREATMENT OF CONVEYORS:

Remove visible particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. During processing, apply this product at *(insert appropriate food contact dilution from list)* {or equivalent dilution} to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain visibly wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray. Use 200 ppm to 400 ppm quat level in Wisconsin dairy processing facilities.

TO SANITIZE SANITARY FILLING EQUIPMENT: Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use solution of *(insert appropriate food contact dilution from list)* {(or equivalent use dilution)} for final washer and rinser applications. Allow surfaces to remain visibly wet for at least 60 seconds. Drain thoroughly {and allow to air dry} before reuse. Do not rinse.

{NON-FOOD CONTACT SURFACE SANITIZING}

NON-FOOD CONTACT SURFACE SANITIZING DIRECTIONS: Add [{1 fl. oz.} {1 fl. oz. packet}] of this product to 4 gal. of water {(200 ppm active quat)} {(or equivalent use dilution)}. Pre-clean visibly soiled surfaces. Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, {by immersion}, {auto scrubber}, {{mechanical spray device.} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray.} Treated surfaces must remain visibly wet for 5 minutes. Prepare a fresh solution daily or when visibly dirty.

Note to Reviewer: Text in { } is optional. Brackets [] indicate that at least one option within the brackets must be used in the final label text. Parentheticals () are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.) In the case where the location/surface/use is not registered in the State of California the statement "(Not for use in CA.)" may be added to the location/surface/use.)

ULTRASONIC BATH SANITIZER DIRECTIONS: Pre-clean visibly soiled surfaces. Use this product to sanitize hard, non-porous, non-critical objects compatible with ultrasonic cleaning units. Pour a fresh solution of [1 fl. oz.] {1 fl. oz. packet} of this product per 4 gal. of water {(or equivalent use dilution)} {(200 ppm active quat)} directly into bath chamber. Place objects into unit and operate for a minimum of 5 minutes, {according to manufacturers' use directions}. Remove objects and rinse with {sterile} water. {Allow to air dry.} Prepare a fresh solution daily or when visibly dirty. Note: This product in its use solution is compatible with stainless steel, aluminum, and most other hard, non-porous surfaces. Before product use, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.

[{SHOE} {BOOT} {ENTRYWAY}] {BATH} SANITIZER DIRECTIONS: To reduce cross contamination on treated surfaces [from area to area,] {in} {animal areas,} {entryways} {and} {the packaging and storage areas of food plants}, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries, and at all the entrances to the production and packaging rooms. [{Scrape} {or} {brush}] waterproof shoes and place in a use solution of 1 - 2 fl. oz. of this product per 4 gal. of water {(or equivalent use dilution)} {(200 {-400} ppm active quat)} {or allow to remain wet} for 5 minutes prior to entering area. Prepare a fresh solution daily or when visibly dirty.

FOR FOOT DIP OF WATERPROOF FOOTWEAR: Use this product at 1 - 2 fl. oz. per 4 gal. of water in foot dip tray. Shoe baths must contain at least 1 inch of freshly made solution and be placed at the entrances to buildings. [{Scrape} {or} {brush}] shoes and place in diluted solution {or allow to remain visibly wet} for 5 minutes before entering building {or in entryways}. Prepare a fresh solution daily or when visibly dirty

SHOE FOAM DIRECTIONS: To reduce cross-contamination on treated surfaces [from] {area to area,} {in} {animal areas,} {entryways,} {and} {the packaging and storage areas of food plants,}] apply a foam layer approximately 0.5 - 2 inches thick made from a solution of 2 - 3 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(1,600 – 2,400 ppm active quat)} at all entrances to buildings, hatcheries, and production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. [{Scrape} {or} {brush}] waterproof shoes. Stand and/or walk through foamed area {or allow to remain wet} for 5 minutes prior to entering area. Foam area must be washed and replaced daily or when it appears visibly soiled or dirty.

SHOE SPRAY SANITIZING DIRECTIONS: For visibly soiled exterior surfaces of [{work boots} {shoes} {footwear}], [{scrape} {wipe}] with brush, sponge or cloth to remove excess dirt.

1. Prepare a spray bottle by adding 1 - 2 fl. oz. of this product per 4 gal. of water.
2. Spray 6 - 8 inches away from sole of {waterproof} [{work boot} {shoe} {footwear}] to thoroughly wet entire surface.
3. Repeat procedure on other sole.
4. Treated surfaces must remain visibly wet for 5 minutes.
5. [{Allow to air dry} [{Wipe up} {Absorb}]] excess product {with clean cloth}

(For food processing or other facilities that have installed entryway sanitizing systems.)

ENTRYWAY SANITIZING SYSTEMS: To reduce cross contamination on treated surfaces from area to area, set the system to deliver a sanitizing solution of 1 - 2 fl. oz. of this product per 4 gal. of water {(or equivalent use dilution)} {(200 - 400 ppm active quat)}. The spray must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Replace solution daily or when visibly dirty. Do not mix other foam additives with the sanitizing solution

SANITIZATION OF HARD, NON-POROUS SURFACES IN WHIRLPOOL UNITS: To remove body oils, dead tissue, soil and all other buildups or organic matter on surfaces after using the whirlpool unit, drain unit. Prepare a use solution of 1 - 2 fl. oz. of this product per 4 gal. of water {(or equivalent use dilution)} Pre-clean visibly soiled surfaces with the use solution, then refill the unit with use solution to just cover the intake valve {or 2 inches above the highest jet}. Briefly start the pump to circulate the solution. Turn off the pump. Wash down the unit sides, seat of the chair lift and any other related equipment with a clean swab, brush or sponge. Treated surfaces must remain wet for 5 minutes. After the unit has been thoroughly sanitized, drain the solution from the unit and rinse all with fresh water. Then the unit is ready for reuse.

FOR CONTROL OF DROSOPHILA SPP. AND PHORIDAE FAMILY OF FLIES ON NON-FOOD CONTACT SURFACES: To control flies on hard, non-porous, non-food contact surfaces such as floors, walls, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, bars, kitchens, dishwashing areas, bar and wait station areas, and other food storage areas. After removing visible soil, apply a solution of [1 oz.] {one 1 oz. packet} of this product per gal. of water {(or equivalent use dilution)} to surfaces and locations where flies breed. Spray surfaces thoroughly or apply by pouring, mopping, or sponging onto the surface. Allow surface to remain wet for 10 minutes. Repeat application 1 – 2 times per week or as needed. Do not contaminate food and food packaging.

FOR CONTROL OF SMALL FLIES IN DRAINS: For control of small flies: *Drosophila* spp. and the Phoridae family. Spray or pour solution of {{1 oz.} {one 1 oz. packet}} of this product per gal. of water {(or equivalent use dilution)} into the drain during time of lowest level of drain use. Add 14 oz. of use solution daily to each drain to maintain fly control. Apply product around the edge of the drain and thoroughly coat inside of drain. Repeat application 1 - 2 times per week or as needed. Do not contaminate food and food packaging.

{DEODORIZER AND CLEANING}

GENERAL DEODORIZATION: To deodorize, apply -1 - 2 fl. oz. of this product per 1 gal. of water {(or equivalent use dilution)} to hard, non-porous surfaces. {{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}}.

FOR USE AS A {GENERAL} CLEANER {AND/OR DEODORIZER}: Apply use solution of -1 - 2 fl. oz. of this product per gal. of water to hard, non-porous surfaces. [[Rinse] {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}]. For heavy-duty use, [[add] {mix} {apply}] 2 oz. of this product per 4 gal. to clean hard, non-porous surfaces.

GLASS CLEANING{DEODORIZING} DIRECTIONS: Use a solution of -1 - 2 fl. oz. of this product per gal. of water to clean and deodorize windows, mirrors, and glass surfaces. Use a coarse spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray. Rub with sponge or cloth. Change cloth, sponge, or towels frequently to avoid re-deposition of soil.

DRAIN CLEANING: For cleaning drains, dilute 3 oz. of this product per one gal. of water. Pour solution down drain being sure to coat all sides of drainpipe. Allow all treated surfaces exposed to solution to air dry.

{ANIMAL PREMISES:}

(Note to Reviewer: The following statement will be used on all labels with use directions for animal premises except, terrariums, small animal cages, and reptile tanks.)

{For cleaning and disinfecting hard, non-porous surfaces: equipment used for feeding or watering animals, utensils, instruments, cages, kennels, stables, catteries pens, stalls and etc.}

Prior to use of this product, remove all [{animals} {poultry}] and feed from [{premises} {areas to be treated}], animal transportation vehicles {(trucks, cars)}, and enclosures {(coops, crates, kennels, stables)}. Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other surfaces of facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean surfaces with soap or detergent and rinse with water.

FOR USE AS AN ANIMAL PREMISE DISINFECTANT/VIRUCIDE*: Apply a use solution of 3 fl. oz. of this product per gal. of water {(or equivalent use dilution)} to disinfect hard, non-porous surfaces with a sponge, brush, cloth, {by immersion}, {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray.} Immerse all halters and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure in the use solution. Treated surfaces must remain visibly wet for 10 minutes. Ventilate buildings, coops, and other closed spaces. Do not house [{animals} {poultry} {livestock}] or employ equipment until treatment has set or dried. Thoroughly scrub all treated feed racks, troughs, automatic feeders, fountains and waterers and other treated equipment which can contact food or water with soap or detergent, and rinse with potable water before reuse.

{Alternate Numbered Format}

1. Remove all animals and feeds from premises, animal transportation vehicles, crates, pens, stalls and etc.
2. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals.
3. Empty all {troughs, racks and} feeding and watering appliances.
4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
5. Saturate surfaces with a use solution of 3 fl. oz. of this product per gal. of water {(or equivalent use dilution)} and allow to remain visibly wet for a period of 10 minutes. Wipe or allow to air dry.
6. Immerse all animal handling and restraining equipment as well as forks, shovels, and scrapers used to remove litter and manure.
7. Thoroughly scrub all treated surfaces, then rinse all surfaces that come in contact with food, including equipment used for feeding or watering, with potable water before reuse. {For "Veterinary Practice..." Thoroughly scrub all treated feeding and watering appliances with soap or detergent, and rinse with potable water before reuse.}

- Ventilate buildings, animal enclosures, {vehicles} and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.

HATCHERIES: Use to treat hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard, non-porous surfaces. Use 3 fl. oz. of this product per gal. of water. Leave all treated surfaces visibly wet for 10 minutes or more. Allow to air dry.

VEHICLES: To [{clean} {and} {disinfect}] hard, non-porous surfaces on vehicles including mats, crates, cabs, and wheels, use 3 fl. oz. of this product per gal. of water. Apply use solution to treat hard, non-porous surfaces on vehicles. Leave treated surfaces visibly wet for 10 minutes. Allow to air dry.

DRESSING {/RENDERING} PLANT: Disinfect equipment, utensils, walls, and floors in poultry and animal dressing plants. Disinfect offal rooms, exterior walls and loading platforms of dressing plants. Cover or remove all food and packaging materials. Remove all visible soils prior to application. Saturate surfaces with a solution of 3 fl. oz. of this product per gal. of water {(or equivalent use dilution)} and scrub to loosen all soils. Surfaces must remain visibly wet for 10 minutes, and then be thoroughly rinsed with potable water before operations are resumed.

TERRARIUM AND SMALL ANIMAL CAGE AND CAGE FURNITURE DISINFECTION: {Animals frequently defecate on rocks and other hard, non-porous cage furniture items inside your terrarium. This can result in high bacteria and ammonia levels that can lead to possible infection/disease in your animals. When used regularly, this product can eliminate 99.9% of bacteria and ammonia levels in your cage and on your cage furniture items.} (Do not use on porous rocks, hot rocks, and driftwood.)

1. Remove all animals.
2. Thoroughly clean surfaces and objects {such as caves, cage furniture, feeding and watering dishes, and appliances} including the substrate in the terrarium or cage with soap or detergent and rinse with water
3. Saturate all hard, non-porous surfaces {such as floors, walls, cages {and other washable hard, non-porous surfaces}} with the disinfecting and virucidal* solution of 3 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(2,400 ppm active quat)} so as to wet thoroughly.
4. Apply by cloth, mop, brush, sponge, {by immersion,} {auto scrubber,} {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. For smaller surfaces, use a trigger spray bottle to spray surfaces with solution.
5. Allow surfaces to remain visibly wet for a period of 10 minutes.
6. Saturate gravel as above and let stand for 10 minutes. Place in bucket of clean water and swirl for 15-30 seconds. Thoroughly air dry before returning to terrarium.
7. Thoroughly scrub all treated surfaces (except gravel) with soap or detergent and rinse with potable water before reuse.
8. Do not return animals to the habitat until it is dry and ventilated.
9. Clean terrarium at least once weekly or more as needed. Change cloth, sponge, or towels frequently to avoid redeposition of soil.
10. Prepare a fresh solution daily or more often if use solution becomes visibly soiled or dirty.

Note: Substrates for desert terrariums (i.e. gravel) must be completely dry before returning to terrarium to avoid high humidity levels. Always replace substrate if a foul odor persists. Do not apply this product directly onto the animal. If this product comes into contact with the animal's skin, then immediately wash the material off of the animal with lukewarm water. If the animal ingests this product, contact your veterinarian immediately.

REPTILE TANK CLEANING AND DISINFECTION DIRECTIONS: Remove all reptiles from the [{enclosure} {tank}] prior to cleaning and disinfecting. Remove all litter or droppings from surfaces. Empty all equipment used for feeding or watering reptiles. Thoroughly clean surfaces with soap or detergent and rinse with water. Apply disinfecting and virucidal* solution of 3 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(2,400 ppm active quat)} {to hard, non-porous surfaces of the [{enclosure} {tank}]}. Apply by cloth, mop, brush, sponge, {by immersion,} {auto scrubber,} {{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray. Allow surfaces to remain visibly wet for 10 minutes. Wipe dry {with a paper towel}. Rinse surfaces that come in contact with food with potable water before reuse. Allow the [{enclosure} {tank}] to ventilate for a minimum of 10 - 15 minutes before replacing the reptiles. Prepare a fresh solution daily or when visibly dirty.

Note: Do not apply this product directly onto the reptile. If this product comes into contact with the reptile's skin, then immediately wash the material off of the animal with lukewarm water. If the reptile ingests this product, contact your veterinarian immediately.

SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES IN ANIMAL PREMISES

TO SANITIZE HOOF TRIMMING EQUIPMENT: Prior to application, pre-clean hoof trimming equipment before and after use on each animal with detergent and warm water or compatible cleaner to remove soil using a pre-scrape, pre-flush, or when necessary, pre-soak followed by a potable water rinse. To sanitize, add 1- 2 fl. oz. of this product to 4 gal. of water {{200 - 400 ppm active quat}} {{(or equivalent use dilution)}} and apply to hard, non-porous trimmer surfaces with a sponge, brush, cloth, {by immersion}, {{{hand pump} {coarse}}} trigger spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray.} Treated surfaces must remain visibly wet for 5 minutes. Prepare a fresh solution daily or when visibly dirty.

Note: Plastic instruments can remain immersed until ready to use. Stainless steel shears and other metal instruments must be removed after 10 minutes, rinsed, dried, and kept in a clean non-contaminated receptacle. Prolonged soaking will cause damage to metal instruments.

{DELIVERY SYSTEMS}

{AUTOMATED DILUTION SYSTEM} {{(DILUTION SYSTEMS TRADE NAME)}} {CLOSED LOOP DISPENSING} {BAG-IN-BOX} INSTRUCTIONS:

Remove {{cap} {spray nozzle}} from empty container. Fill empty container with a freshly prepared use solution. Replace {{cap} {spray nozzle}}. Place correct use-dilution label on newly filled container.

(or)

{Remove cap and} Insert {{cartridge} {container}} into dispenser. {See dispenser instructions for proper placement of {{cartridge} {container}}.} {{Press button} {or} {turn knob}} to dispense (*Insert appropriate dilution from dilution list*) of this product into a {{bucket}, {bottle}, {scrubber} or {other} {container}}.

(or)

Turn off water to connect {{unit} {cartridge}}. Attach water source. Rotate control knob to fill a {{bottle} {or} {bucket} {other container}}. Squeeze handle to dispense (*Insert appropriate dilution from dilution list*). {See device instruction manual for more information.}

(or)

Attach sprayer unit to hose. Secure tightly, check that the sprayer is in the off position. Turn on water. Turn sprayer to on position to dispense (*insert appropriate dilution from dilution list*). Spray evenly over surface. When finished turn sprayer to off position and then turn water off. Separate mixing of the concentrate or other application equipment is not required. First ensure the hose faucet is turned off.

(or)

Ensure water source is off. Attach water hose to {{dispensing unit} {sprayer unit}} and attach to container. {See dispenser instructions for proper assembly}. Secure all connections. Ensure that the {{lever} {knob} {dial}} on the {{dispenser} {sprayer}} is in the {{off} {closed}} position. Turn on the water. Turn the {{lever} {knob} {dial}} on the {{dispenser} {sprayer}} to the {{on} {open}} position to {{dispense solution into a {bucket}, {bottle}, or {other} {container}} {spray onto surfaces}}. When finished, turn the {{lever} {knob} {dial}} on the {{dispenser} {sprayer}} to the {{off} {closed}} position and turn the water off.

(or)

{Twist a (*insert package name*) Cap onto (*insert product name*) spout.} Fit ¼" tubing to the automatic dilution system and attach to (*insert package name*) Cap. {Insert an in-line check valve in the run of the tubing between the automatic dilution system and the (*insert package name*) Cap.} Push tubing over the barbs of the (*insert packing name*) Cap. Secure tubing connections with plastic zip ties. {{Place} {Hang}} (*insert package name*) {{upside down} {on its side}}. See automatic dilution system instructions for detailed directions.

(or)

This package is designed to be used with dilution control systems only. Open package and connect to {{hose} {system}} to dispense according to directions on the box.

DILUTABLE BAGS OR POUCHES: {{Remove} {Unscrew}} {{cap} {spout} {sprayer}} from {{bag} {pouch}}. Fill {{bag} {pouch}} with (*insert quantity here*) oz. of water. Replace {{cap} {spout} {sprayer}}. Squeeze {{bag} {small section filled with concentrate}} until the seal between water and concentrate is broken. Shake to mix. {{Open {{cap} {spout}}} to dispense in {{bucket} {bottle} or {other} {container}.} {Spray onto surfaces.} {Pull top on cap and squeeze bag to dispense onto surfaces.} Do not refill {{bag} {pouch}}.

PRE-MEASURED CARTRIDGES: Fill {appropriate} [{bottle} {container}] with (*insert quantity here*) oz. of water. [{Apply} {Insert} {Twist} {Screw}] cartridge [{onto} {into}] [{bottle} {container}] [{finish} {opening}]. {Remove any tamper evident protection.} [{Lift} {Unscrew} {Open}] cap {from the cartridge}. [{Push} {Press} {Twist}] the [{button} {activator} {dial} {knob}] {to release the concentrate into the diluent}. {Replace cap.} Shake to mix. [{Remove cap} {Flip top} {Pull top}]{Peel film}] to open. [{Dispense contents into} [{bucket}, {bottle}, or {other} {container}] {Squeeze bottle to dispense contents onto surfaces}]. Keep cartridges in [{box} {dispenser} {holder}] until ready to use.

{COARSE} TRIGGER SPRAYERS: Fill bottle from dispenser. {Apply to surfaces according to directions above.}

SPRAY USE INSTRUCTIONS:

How to Assemble Extendable Trigger

1. Remove [{cap} {sprayer}] from bottle.
2. Insert end of tube into bottle until new cap meets bottle.
3. Twist cap onto bottle until secure.

How to Spray

1. Adjust nozzle to ON (**Note to Reviewer:** *There will be an ON symbol here*) position as indicated on nozzle.
2. [{To prime sprayer, direct nozzle toward surface to be treated and squeeze trigger several times until liquid is seen through the length of the tube. **Note:** Keeping sprayer head below the level of liquid in bottle will make priming easier.} {When priming, hold sprayer level to the ground. If held at an angle, sprayer will not prime.}]

After Use

1. Turn nozzle to OFF (**Note to Reviewer:** *There will be an OFF symbol here*) position.

(*Spray Cap container language*)

Shake Well. Remove sticker. Open flip cap. Firmly insert red hose tip.

(**Note to Reviewer:** *For pre-measured tear open packet only*)

PACKETS: [{Simply} {Tear} open and}] pour contents into X gal. of water. {Keep packets in box until ready to use.}

STOCK SOLUTIONS INSTRUCTIONS:

{For Spray Bottles:}

1. Fill stock [{solution bottle} {mixing container} {insert bottle number}] to indicated line with (X) [{oz.} {gal.}] of water.
2. Pour contents of (X) pack{s} [{of this product} {insert packet number}] into stock [{solution bottle} {mixing container}].
3. Fill {quart} [{hand pump} {coarse}] trigger spray bottle {insert bottle number} with (X) oz. to water line.
4. Add (X) pump stroke {(X) oz.} from stock [{solution bottle} {mixing container}] to create a (XXX) ppm active solution.

Note: Empty and rinse bottles before refilling.

FOR [{BUCKETS} {OR} {{SOAKING} {WIPING} {CLOTH} CONTAINERS}]:

1. Fill [{bucket} {insert bucket number}] {container}] to indicated line with {X} [{oz.} {gal.}] of water.
2. Pour contents of (X) pack{s} [{of this product} {insert packet number}] into stock [{solution bottle} {mixing container}].
3. Add (X) pump stroke {(X) oz.} from stock [{solution bottle} {mixing container}].
4. {Soak clean {wiping} cloths between use.}
5. Prepare a fresh solution daily or when visibly dirty {{or if falls below XXX ppm active quat.} {Use quaternary test strips for testing active level}}.

REFILLS

To Refill Concentrate from Large Containers into Smaller Containers: This product may be used to fill and refill clean, properly labeled containers for dilution elsewhere within your facility. Make sure the small container has been cleaned, dried, and properly labeled according to state and local regulations. Also make sure other items (funnels or hand pumps) are properly cleaned and dried. To refill, [{simply pour} {pump product}] from the larger container directly into the smaller one being careful not to spill any product. Keep both containers sealed when not in use.

BAG-IN BOX CONTAINERS:

{How to use this package:} This package is designed to be used with dilution control systems only. Open package and connect to [{hose} {system}] to dispense according to directions on the box.

STORAGE AND DISPOSAL

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

{PESTICIDE} STORAGE: Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

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

CONTAINER HANDLING:

(Note to Reviewer: One or more of the following paragraphs for Container Handling will be selected, depending on packaging use/type.)

{For products with industrial, institutional, commercial use – May choose appropriate non-refillable/refillable statement.}

{For non-refillable containers equal to or less than 5 gal.}

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container {(or equivalent)} promptly after emptying. Triple rinse as follows: Fill the container $\frac{1}{4}$ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

{For non-refillable containers greater than 5 gal.}

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container {(or equivalent)} promptly after emptying. Triple rinse as follows: Fill the container $\frac{1}{4}$ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

{For non-refillable packets, Bag-In-Box, and other sealed containers}

(Note to Reviewer: sealed containers are designed to reduce worker exposure to the concentrate. None of these types of containers can be triple rinsed because they are closed, welded, sealed containers.)

Non-Refillable Container. Do not reuse or refill this container. {Wrap empty container and} Put in trash or offer for recycling.

{Refillable containers}

Refillable Container. Refill this container with this product only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, empty the remaining contents from this container into application equipment or a mix tank. Fill container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system. Repeat this rinsing procedure two more times.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. May be fatal if swallowed, inhaled, or absorbed through the skin. Do not get in eyes, on skin, or on clothing. Do not breathe spray mist. Wear goggles or face shield, coveralls over long-sleeved shirt and long pants, socks, chemical-resistant footwear, and chemical-resistant gloves. Wear at minimum a NIOSH-approved particulate filtering facepiece respirator with any N, R, or P filter, or a NIOSH-approved powered air purifying respirator with HE filters. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARDS

(If container is equal to or greater than 5 gal., the following statement must appear on the label.)

This product is toxic to fish, aquatic invertebrates, oysters, and shrimp. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

(If container is less than 5 gal., use the following as an alternate to the above statement.)
This product is toxic to fish, aquatic invertebrates.

{SPANISH ADVISORY STATEMENTS}

(Note to Reviewer: This statement is optional except when used on labels with agricultural uses.)

SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.
(IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.)

GRAPHICS AND ICONS

(Note to Reviewer: These are representative icons for use sites/application methods listed in the location/surfaces section of this label that may appear on the label with the appropriate directions for use, PPE, or package type.)

{Picture of Bathroom}
{Picture of Sink}
{Picture of Dishes}

{Baby Drowning in Bucket
Warning Graphic}
{Recycling Logo}

{Made in USA Logo/Flag}

(Note to Reviewer: The following may be used only if the supplemental registrant has obtained a Kosher/NSF/SQF listing. Allowed on back or side panel only.)

{Kosher Logo}
{NSF Logo}
{NSF Listed}

{{Insert 6-Digit NSF Listing
Number here}}
{SQF Certification Logo}

{{Insert 5-digit SQF Certification
Number here}}



(Any Kosher Symbol such as)



{Note to reviewer. The following may be used only if the supplemental registrant has obtained an IFANCA Halal (Islamic Dietary) certification.}



{IFANCA Halal certified} or {Halal certified}

{WARRANTY STATEMENT}

(Note to Reviewer: This statement is optional.)

Read Product Safety Data Sheet prior to use, PRODUCT WARRANTY, DISCLAIMER AND LIMITATION OF LIABILITY ARE FOUND on the Product Material Safety Data Sheet. Unless inconsistent with applicable law, use of Product signifies agreement with these provisions.

Lea la Hoja de Seguridad del Producto antes de usarlo. LA GARANTIA DEL PRODUCTO, DECLINACION Y LIMITACION DE RESPONSABILIDAD SE ENCUENTRAN en la Hoja de Seguridad del Producto. A menos de que sea inconsistente con la ley, el uso del producto significa acuerdo con estas provisiones.

(Note to Reviewer: This is optional packet labeling.)

X OZ. PACKET (OR EQUIVALENT USE DILUTION) LABEL TO BE USED WITH MASTER CONTAINER LABEL

Insert Product Name

(Note to Reviewer: Marketing claims may be used on the pouch.)

{FOR USE AS {A} {NON-FOOD CONTACT SANITIZER} {FOOD CONTACT SANITIZER}}

NOT FOR RESALE

ACTIVE INGREDIENTS:

Alkyl (50% C14, 40% C12, 10% C16)	
Dimethyl Benzyl Ammonium Chloride.....	4.10%
Octyl Decyl Dimethyl Ammonium Chloride	3.08%
Didecyl Dimethyl Ammonium Chloride.....	1.54%
Diocetyl Dimethyl Ammonium Chloride.....	1.54%
OTHER INGREDIENTS:	89.75%
TOTAL:	100.00%

KEEP OUT OF REACH OF CHILDREN DANGER {PELIGRO}

SEE [{OUTER CONTAINER} {INSERT}] FOR PRECAUTIONARY STATEMENTS AND DIRECTIONS FOR USE

Mix each (*insert oz.*) packet with (*insert volume*) of water {to make a (X) ppm solution.}
{Keep packets in box until ready to use.}

(Note to Reviewer: The following text is optional.)

**{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN
DETALLE.**

IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}

DISPOSAL: Do not reuse or refill this container. {Wrap empty container and} Put in trash.

(Company Name and Address)

EPA Reg. No. 94602-29
EPA Est. No.

NET CONTENTS: X OZ.