



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

July 31, 2023

Christina M. Swick
Agent
Grey Beard, LLC
Electronic Transmittal: cswick@lewisharrison.com

Subject: Notification per PRN 98-10 – Correct Typo in Active Ingredient Statement
Product Name: RTU Sanitizer
EPA Registration Number: 94602-30
Received Date: February 6, 2023
Action Case Number: 00430505

Dear Christina M. Swick:

The Agency is in receipt of your Application for Pesticide Notification under Pesticide Registration Notice (PRN) 98-10 for the above referenced product. The Antimicrobials Division (AD) has conducted a review of this request for its applicability under PRN 98-10 and finds that the action requested falls within the scope of PRN 98-10.

The label submitted with the application has been stamped “Notification” and will be placed in our records.

Should you wish to add/retain a reference to the company’s website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) 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. 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.

If you have any questions, you may contact Joe Daniels via email at Daniels.joseph@epa.gov.

Sincerely,

A handwritten signature in black ink, appearing to read "Tara Flint Silva".

for

Tara Flint Silva
Acting Product Manager 31
Regulatory Management Branch 1
Antimicrobials Division
Office of Pesticide Programs



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

GBS RTU Sanitizer

NOTIFICATION

94602-30

The applicant has certified that no changes, other than those reported to the Agency have been made to the labeling. The Agency acknowledges this notification by letter dated:

07/31/2023

EPA Reg. No. 94602-30
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..... | 0.0144% |
| Octyl Decyl Dimethyl Ammonium Chloride | 0.0108% |
| Didecyl Dimethyl Ammonium Chloride..... | 0.0054% |
| Diocetyl Dimethyl Ammonium Chloride..... | 0.0054% |
| OTHER INGREDIENTS: | 99.964% |
| TOTAL: | 100.0000% |

{Weight Approx. 8.33 lbs./gallon}

KEEP OUT OF REACH OF CHILDREN

CAUTION {CUIDADO}

{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 or label with you when calling a poison control center or doctor, or going for treatment.

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

{For [{chemical} {and} {or} {medical} {and} {or} {environmental}] emergencies, call {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.) The term "x" is a place holder 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.)

{{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}

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

- DEODORIZER
- SANITIZER
- For Home, Institutional and Industrial Use
- For Farm, School, Dairy, Restaurant, Food Handling and Processing Areas, Bar, Tavern and Institutional Kitchen Use
- For use in federally inspected meat and poultry plants
- An effective sanitizer for use on hard, non-porous food contact surfaces
- Deodorizes {Deodorizer}

This Product:

- will deodorize surfaces in rest room and toilet areas, behind and under sinks and counters, garbage cans and garbage storage areas and other places where bacterial growth can cause malodors.
- improves labor results by effectively controlling odors.
- is formulated for use in daily maintenance programs to deliver effective disinfecting and malodor control.
- will not leave grit or soap scum.
- deodorizes by killing odor-causing microorganisms.
- is a sanitizer and deodorizer for use in all federally inspected meat and poultry plants, institutional and industrial facilities.
- can be used on hard, non-porous food contact surfaces
- is a No Rinse sanitizer formula.

Use this product

- as a sanitizer on dishes, glassware, and utensils.
- as a sanitizer in bottling and beverage dispensing equipment.
- as a sanitizer in sanitary filling of bottles and cans.
- in sanitizing bottles or cans in the final rinse application, and for external spraying of filler and closing machines.
- as a sanitizer in beer fermentation and holding tanks.
- in federally inspected meat and poultry facilities.
- as a sanitizer for all hard, non-porous surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs.

Regular, effective cleaning and sanitizing of hard, non-porous equipment utensils and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. 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 microorganisms [that] {which} are 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 between treated, hard, non-porous surfaces, 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 hard, non-porous 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 hard, non-porous 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.

AREAS OF USE

{Food Processing and Service Related}

{Meat} {Poultry} {Fish} processing plants
Bars
Bottle washing premises
Breweries
Cafeterias
Cheese factories
Coffee shops
Dairies
Dairy farms
Egg processing plants
Fast food operations
Federally inspected meat and poultry plants
Food handling and processing areas

Food Preparation Areas
Food processing plants
Food storage areas
Institutional kitchens
Kitchens
Meat packing plants
Mushroom farms
Poultry and animal dressing plants
Restaurants
Taverns
USDA inspected food-processing facilities
Wineries

Processing facilities for fish, milk, citrus, wine, fruit, vegetable, ice cream, potato, and beverage plants

{TYPES OF SURFACES:}

{Use this product on washable hard, non-porous surfaces of:}

(Note to reviewer: Each entry below also represents a graphic depicting the corresponding type of hard, non-porous 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
Cooking utensils
Coolers†
Counters
Countertop laminates
Countertops
Cutlery
Dishes
Drinking fountains
Eating utensils
Food dispensing equipment
Food processors
Frozen Drink {Beverage} Machines†
Glasses

Glassware
Hard, non-porous non-food contact surfaces in food {preparation} {and} {storage} areas
Harvesting & handling equipment
Ice chests†
Ice cream dispensing equipment {Soft Serve}†
Ice machines†
Interior hard, non-porous surfaces of water softeners
Kitchen equipment
Kitchen sinks
Microwave ovens†
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, fruit, vegetables and eggs†

| | |
|--|---|
| Refrigerator bins used for meat, vegetables, fruit and eggs† | Stovetops† |
| Refrigerators† | Trash compactors |
| Refrigerators, exteriors {exterior surfaces of} | Utensils |
| Reverse osmosis units | Water coolers† |
| Silverware | Water holding tanks |
| Slurppy® Machines† | Wine processing equipment and holding tanks |

SANITIZATION CLAIMS

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

- For use for the sanitization of shell eggs intended for food in shell egg and egg product processing plants when used as directed.
- For use as a sanitizer on dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment
- Tested according to the AOAC Germicidal & Detergent standards for sanitizing previously cleaned hard, non-porous food-contact surfaces.
- This product is an effective sanitizer for use on hard, non-porous food contact surfaces in 60 seconds {against *Campylobacter jejuni*, *Enterobacter (Cronobacter) sakazakii*, *Escherichia coli*, *Escherichia coli* O157:H7, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Pseudomonas aeruginosa*, *Salmonella enterica*, *Salmonella enterica subspecies enterica sevarar Paratyphi*, *Salmonella enteritidis*, *Staphylococcus aureus*, *Yersinia enterocolitica*}
- *Escherichia coli* {(E. coli)}, *Salmonella enterica* {(Salmonella)}, and *Staphylococcus aureus* {(Staph)} are common bacteria found where food is prepared and stored.
- [{Eliminates} {Kills}] 99.999% of bacteria found on hard, non-porous food contact {kitchen} surfaces {in 60 seconds}.
- Sanitizes ice machines†.

{DEODORIZATION & CLEANING CLAIMS} {Not for Use in CA}

(Note to Reviewer: The following marketing claims may be used with the prefix "This product" or "This product is {a} {an}").

- {Also} eliminates odors leaving surfaces smelling clean and fresh.
- {Also} [{removes} {eliminates}] odors {caused by [{bacteria} {and} {mildew} {mold and mildew} {and} {non-fresh foods}]} {leaving {restroom} {kitchen} surfaces smelling clean and fresh}.
- Deodorizes those areas, which generally are hard to keep fresh smelling, such as garbage storage areas, empty garbage bins and cans, pet areas and any other areas, which are prone to odors caused by microorganisms.
- Will not leave a grit or soap scum.
- May be relied on to deodorize coolers, buckets, garbage pails and other areas where obnoxious odors may develop.
- For use in work areas such as tool rooms and garages for odor control and light duty cleaning.
- Provides long lasting freshness against tough {pet} odors from litter boxes and pet accidents.
- Neutralizes on contact musty odors and tough odors from smoke, pet accidents, and spills.
- Formulated to effectively eliminate offensive odors caused by mold and mildew.

PACKAGING CLAIMS

- Convenient Trigger Spray. *(Note to Reviewer: To be used on applicable container.)*
- Easy to use.
- Fewer products – no need for separate deodorizer.
- This [{container} {bottle}] is made of {at least} (X)% post-consumer recycled plastic.

(Note to Reviewer: This qualifying statement must be added to all refrigerator, ice machine, ice chest, and stove top sites on the label.)

†allow surface to come to room temperature

{MIRCO-ORGANISMS} {Organism List}

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

| FOOD CONTACT SURFACE SANITIZATION | | |
|--|--------------|------------|
| <i>Campylobacter jejuni</i> | {ATCC 29428} | 60 Seconds |
| <i>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 4352} | 60 Seconds |
| <i>Listeria monocytogenes</i> | {ATCC 19117} | 60 Seconds |
| <i>Pseudomonas aeruginosa</i> | {ATCC 15442} | 60 Seconds |
| <i>Salmonella enterica</i> | {ATCC 10708} | 60 Seconds |
| <i>Salmonella enterica subspecies enterica sevarar Paratyphi</i> | {ATCC 8759} | 60 Seconds |
| <i>Salmonella enteritidis</i> | {ATCC 4931} | 60 Seconds |
| <i>Staphylococcus aureus</i> | {ATCC 6538} | 60 Seconds |
| <i>Yersinia enterocolitica</i> | {ATCC 23715} | 60 Seconds |

(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

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: The following statement is to be used if any food premise locations are listed on the final label.)

{Before using this product {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.}

{This product is not for use on medical device surfaces.}

{This product {is phosphate-free} {contains no {phosphates} phosphorous {or phosphorous compounds}}.

{FOOD CONTACT SURFACE SANITIZING}

To Sanitize Food Contact Surfaces:

(or)

To Sanitize Food Contact Surfaces, Food Processing Equipment and Other Hard, Non-Porous Surfaces {In Food Processing Locations,} {Public Eating Places,} {Meat Plants,} {Bakeries,} {Canneries,} Beverage Plants,} {Dairies,} {Restaurants} {and Bars {In A Three Compartment Sink}}:

Use this product to sanitize pre-cleaned hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard, non-porous surfaces in federally inspected meat and poultry plants or restaurants. Prior to application, allow refrigerated or heated surfaces to come to room temperature. Remove gross food particles and soil by a pre-flush, pre-scrape or when necessary, a pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized hard, non-porous food processing equipment in this product for at least [(1 minute) (60 seconds)]. Allow sanitized surfaces to adequately drain {and then air dry} before contact with food {so that little or no residue remains}. Do not rinse.

Articles too large for immersing, apply this product to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a brush, cloth, mop, sponge, auto scrubber, {{mechanical spray device,} {or} {{{hand pump} {coarse}}} trigger spray device}. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray}. Surfaces must remain visibly wet for at least [(1 minute) (60 seconds)] followed by adequate draining {and air drying}. Do not rinse.

U.S. Public Health Service Food Service Recommendations for Cleaning and Sanitizing:

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize hard, non-porous equipment and utensils by immersion in this product for at least 1 minute at a temperature of at least 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply this product by rinsing, spraying, or swabbing until thoroughly wetted and allow to remain visibly wet for 1 minute.
5. {Allow sanitized surfaces to adequately drain {and then air dry} before contact with food.} Do not rinse.
6. Prepare a fresh solution daily or when visibly dirty.

(Note to Reviewer: One of the following 2 statements can be used for specific Wisconsin State Board of Health Directions for Eating Establishments)

In dairy processing facilities and restaurants in Wisconsin, clean equipment with a good detergent and follow with a potable water rinse, then rinse equipment with this product. Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

(or)

Wisconsin State Board of Health Directions For Eating Establishments

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in this product. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary codes.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

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

To Sanitize Food Processing Equipment, Utensils, and Other Food Contact Articles {In a Three Compartment Sink}:

1. Scrape, flush, or presoak articles {whether mobile or stationary} to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with this product for at least [(1 minute) (60 seconds)]. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain {and then air dry}. Non-immersed items must be allowed to air dry. Do not rinse.

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 gross 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 this product by direct pouring, by circulating through the system, {or by [{hand-pump} {coarse}] trigger spray device. 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.

Sanitization of Interior Hard, Non-Porous Surfaces of [{Ice Machines}, {Water Coolers}, {Water Holding Tanks} {and} {Pressure Tanks}]: (**Note to Reviewer: Must choose appropriate instructions below.**)

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 this product 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 sanitized surfaces to adequately drain {and then air dry} before contact with liquid.
5. Return machine to normal operation.

(or)

To Sanitize Ice Machines:

1. Turn off refrigeration and allow surfaces to come to room temperature.
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Apply this product by mechanical spray, directly pouring, or by recirculating through the system.
4. Allow surfaces to remain visibly wet or solution to remain in equipment for at least 60 seconds.
5. Drain thoroughly before reuse and allow to air dry.

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

To Sanitize {Soft Serve} {Food} {and} {Frozen} {Beverage} Dispensing Equipment:

1. Wash equipment with a compatible detergent and rinse with potable water and allow surfaces to come to room temperature prior to sanitizing.
2. Fill equipment with this product.
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.

Sanitizing Hard, Non-Porous, Non-Edible Outside Surfaces of Airtight, Sealed Packages Containing Food or Non-Food Products: This product may be used as a final sanitizing rinse for hard, non-porous non-edible outside surfaces of airtight, sealed packages containing food or non-food products. The treated hard, non-porous, non-edible packaging, such as food wraps and meat casings, must be removed and discarded before packaged food products are further processed or consumed. All surfaces must be exposed to the sanitizing solution for a period of not less than 1 minute. Drain thoroughly. No rinse necessary. This is not to be used on porous surfaces.

To Sanitize Sanitary Filling Equipment: Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Use this product 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.

To Sanitize Beer Fermentation and Storage Tanks: Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Use this product for mechanical or automated systems. Allow surfaces to remain visibly wet for at least 60 seconds. Drain thoroughly {and allow to air dry} before reuse. Do not rinse.

Restaurant and Bar Rinse – Sanitizing Eating and Drinking Utensils

1. Scrape and pre-flush utensils to remove excess soil.
2. Wash with good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize using this product.
5. Drain and air dry.

For Continuous Treatment of Conveyors: Remove gross food 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 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 hard, 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.

Sanitizing – Non-Porous Gloved Hands: To reduce cross-contamination between treated surfaces into {animal areas and} the packaging and storage areas of food plants, dip, soak or spray pre-washed {plastic, latex or other synthetic rubber} gloved hands in/with this product so that there is enough sanitizing solution to cover the gloved area. For sprayer applications, use a coarse spray device and spray the glove surfaces until thoroughly wetted. Do not breathe spray. **Do not let sanitizing solution come in contact with exposed skin.** Allow gloved hands to remain visibly wet for at least 60 seconds. No potable water rinse is allowed. Change the sanitizing solution at least daily or when solution appears dirty.

Waterproof Glove Sanitizing Directions: To reduce cross contamination into processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing. Then place gloved hand in this product for sixty seconds. Do not rinse. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

{DEODORIZING AND CLEANING}

General Deodorization: To deodorize, apply 2 – 4 fl. oz. of this product per 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}].

Deodorizing Directions: This product deodorizes garbage storage areas, garbage bins, toilet bowls and any other hard, non-porous surfaces in odor causing areas. Mix 2 fl. oz. per gal. of water and apply solution to surfaces. Thoroughly wet surfaces, allow to air dry.

General Cleaning: For general cleaning, use 48 fl. oz. per 4 gal. of water. Apply use solution with a cloth, mop, sponge, disposable wipe, sprayer or by immersion to thoroughly wet the surfaces. Wipe or rinse with potable water or allow to air dry. A potable water rinse is required when used on food contact surfaces as a cleaner. For visibly soiled surfaces, Pre-clean first. Prepare a fresh solution for each use or more often if solution becomes visibly diluted, clouded or soiled.

Automotive Uses: A solution of 1 – 4 fl. oz. of this product per gal. of water will effectively neutralize {damp} {musty} odors. Spray or apply onto seats, carpets, headliner, and ashtray or into trunk and all vents to eliminate odors from tobacco, food,

beverage spills, and musty carpet. For sprayer applications, use a coarse spray device. {{Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}}. (Not for use in CA.)

Air Freshener: A solution of 1 – 4 fl. oz. of this product per gal. of water will effectively neutralize {damp} {musty} odors caused by mildew in storage areas, basements, closets, bathrooms, and A/C filters. Spray to eliminate odors from tobacco, food, beverage spills, and musty carpet. For sprayer applications, use a coarse spray device. {{Wipe up excess liquid {with a paper towel}} {and} {or} {Allow surface to air dry}}. (Not for use in CA.)

Glass Cleaning{Deodorizing} Directions: Use a solution of 1 – 4 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.

For Odors Caused by Dogs, Cats and Other Domestic Animals: Use on rugs, floors, walls, tile, cages, litter boxes, mats, floor coverings, or any surface soiled by a pet. Test a small inconspicuous area first. Blot problem area. Then follow directions for “General Deodorization”.

{DELIVERY SYSTEMS}

{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.

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 residential/household use ONLY}

Non-refillable container. Do not reuse or refill this container. Offer for recycling if available or place in trash.

{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 ¼ 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 ¼ 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

CAUTION. Harmful if absorbed through skin. Avoid contact with skin, eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated 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, oysters, and shrimp.

{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 Carpet Cleaning Machine} | {Picture of Toilet Brush} |
| {Picture of Toilet Exterior} | {Picture of Mop and Bucket} | {Disinfectant Logo} |
| {Picture of Urinal} | {Picture of Laboratory Equipment} | {Baby Drowning in Bucket Warning Graphic} |
| {Picture of Sink} | {Picture of Gloved Hand and Spray Bottle} | {Recycling Logo} |
| {Picture of Dishes} | | {Made in USA Logo/Flag} |
| {Picture of Three Compartment Sink} | {Picture of Gloved Hand and Towel} | |

(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} | {{Insert 6-Digit NSF Listing Number here}} | {{Insert 5-digit SQF Certification Number here}} |
| {NSF Logo} | | |
| {NSF Listed} | {SQF Certification Logo} | |

{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 product significa acuerdo con estas disposiciones.
