



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

EPA Reg. Number:

94602-41

Date of Issuance:

10/4/23

NOTICE OF PESTICIDE:

Registration
 Reregistration
 (under FIFRA, as amended)

Term of Issuance:

Conditional

Name of Pesticide Product:

GBS FCS Foaming Sanitizer

Name and Address of Registrant (include ZIP Code):

Christina Swick
 Agent for Gray Beard, LL
 GRAY BEARD, LLC
 Electronic Transmittal: cswick@lewisharrison.com

Note: Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Antimicrobials Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby registered under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA).

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with FIFRA section 3(c)(7)(A). You must comply with the following conditions:

1. Submit and/or cite all data required for registration/reregistration/registration review of your product under FIFRA when the Agency requires all registrants of similar products to submit such data.

Signature of Approving Official:

Acting for Margaret Hathaway
 Branch Supervisor
 Regulatory Management Branch 1
 Antimicrobials Division (7510P)
 Office of Pesticide Programs

Date:

10/4/23

2. *Include this text if there is a DCI or EDSP Order; otherwise, delete this section.* You are required to comply with the data requirements described in the DCI or EDSP Order identified below:

- a. ADBAC GDCI-069105-30882; 069105-1679
- b. DDAC GDCI-069165-30870; 069165-1736
- c. DDAC GDCI-069149-30869; 069149-0681
- d. DDAC GDCI-069166-30875; 069166-1737

You must comply with all of the data requirements within the established deadlines. If you have questions about the Generic DCI listed above, you may contact the Reevaluation Team Leader (Team 36): <http://www2.epa.gov/pesticide-contacts/contacts-office-pesticide-programs-antimicrobial-division>

3. Make the following label changes before you release the product for shipment:
 - Revise the EPA Registration Number to read, “EPA Reg. No. 94602-41.”
4. Submit one copy of the final printed label for the record before you release the product for shipment.

Should you wish to add/retain a reference to the company’s website on your label, then please be aware that the website becomes labeling under 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.

If you fail to satisfy these data requirements, EPA will consider appropriate regulatory action including, among other things, cancellation under FIFRA section 6(e). Your release for shipment of the product constitutes acceptance of these conditions. A stamped copy of the label is enclosed for your records. Please also note that the record for this product currently contains the following CSFs:

- Basic CSF dated 11-18-22
- Alternate CSF 1 dated 11-18-22
- Alternate CSF 2 dated 8-18-23
- Alternate CSF’s 3-11 dated 11-18-22

If you have any questions, please contact FlintSilva.Tara@epa.gov or Oiguenblik.Emilia@epa.gov.

Enclosure: Stamped label



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

GBS FCS Foaming Sanitizer

EPA Reg. No. 94602-
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.....	4.0%
Octyl Decyl Dimethyl Ammonium Chloride	3.0%
Didecyl Dimethyl Ammonium Chloride.....	1.5%
Diocetyl Dimethyl Ammonium Chloride.....	1.5%
OTHER INGREDIENTS:	90.0%
TOTAL:	100.0%

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 or label 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 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.

IF SWALLOWED: 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. Call a poison control center or doctor immediately for treatment advice.

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

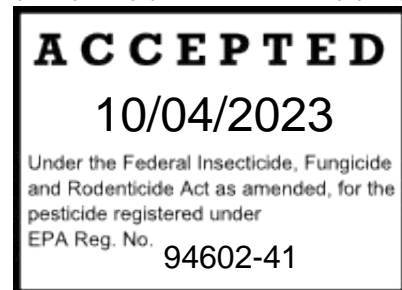
Have the product container or label with you when calling a poison control center or doctor or going for treatment. For non-emergency and general information on product use, etc., information pertaining to this product, call the National Pesticides Information Center (NPIC) at 1-800-858-7378, Monday – Friday, 8:00 am – 12:00 pm Pacific Time; email: npic@ace.orst.edu; or visit the web site: www.npic.orst.edu. For emergencies, call {the poison control center 1-800-222-1222} {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.)

(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

{LOCATIONS}/{SURFACES}

(Note to Reviewer: The locations/surfaces can be used individually or grouped together in any order however at least one location/surface must appear on the label. In the case where one or more location/surface is chosen, an “and” “&” “or” may be used to link locations/surfaces.)

This product is for use on hard, non-porous surfaces in *(insert location)*

This product [{when used as directed} {can be used} {is formulated to [{disinfect} {clean} {sanitize} {deodorize}} {is formulated for use}] {on {washable} hard, non-porous surfaces such as} {on}: *(insert location/surface)*

For use {in} {on} *(insert location/surface)*

{With Organic Soil {Load} {for} *(insert location)*

{AREAS OF USE}

{Food Processing and Service Related}

Bagel stores

Bakeries

Bars

Bottle washing premises

Breweries

Cafeterias

Canneries

Catering

Cheese factories

Coffee shops

Dairy farms

Donut shops

Egg processing plants

Fast food operations

Federally inspected meat and poultry plants

Food establishments

Food handling and processing areas

Food processing plants

Food storage areas

Institutional kitchens

Kitchens

Liquor stores

Meat packing plants

[[Meat]/[Poultry]/[Fish]] processing plants

Mushroom farms

Pizza parlors

Poultry and animal dressing plants

Rendering plants

Restaurants

Taverns

Tobacco plant premises

USDA inspected food-processing facilities

Wineries

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

{Health Care Related}

Acute care institutions

Alternate care institutions

Ambulances

Biotechnology firms

Blood collection rooms

Cadaver processing areas

Central supply

Elder care centers

Elder care facilities

Emergency rooms

Emergency vehicles

Exam rooms

Healthcare facilities

Home healthcare institutions

Hospices

Hospitals

ICU areas, autopsy rooms

Isolation wards

Labs

Life care retirement communities

Medical and dental offices and clinics

Medical device manufacturing facilities

Medical research facilities

Neonatal units

Newborn nurseries

Nursing homes

Operating rooms/theaters

Ophthalmic/optometric facilities

Orthopedic facilities

Out-patient surgical centers

Patient care rooms & facilities

Pharmaceutical manufacturing facilities

Physician offices

Quarantine areas

Radiology rooms

Recovery rooms

Respiratory therapy rooms

Sick rooms

Surgical centers

Washing areas

X-ray and CAT labs

{Municipality Related}

Banks
 Churches
 Correctional facilities
 Correctional institutions
 Courthouses
 Crime scenes
 EMS & fire facilities
 Fire trucks
 Garbage trucks
 Jails

Libraries
 Maintenance vehicles
 Municipal government buildings
 Penitentiaries
 Police cars
 Police stations
 Post offices
 Prisons
 Public facilities
 Public transportation

{Recreation Related}

Athletic facilities
 Bowling alleys
 Campers
 Campgrounds
 Exercise facilities
 Exercise rooms
 Field houses

Gymnasiums
 Gyms
 Locker rooms
 Picnic facilities
 Playgrounds
 Recreational facilities
 RVs

{Farm and Animal Related}

[[{Cattle} {Swine} {Sheep} {Horse}]] barns
 [{{Dog} {Cat} {Animal}}] kennels
 Animal breeding facilities
 Animal care facilities
 Animal holding areas
 Animal housing facilities
 Animal husbandry establishments
 Animal laboratories
 Animal life science laboratories
 Animal quarantine areas
 Animal research centers
 Barns
 Blocks
 Breeding establishments
 Brooder houses
 Chick vans
 Chutes
 Creep Area
 Dairy
 Dairy farms
 Dressing Plants
 Egg Holding Area Chick
 Egg Receiving Area
 Egg trucks
 Equine
 Equine farms
 Equine quarters
 Examination rooms
 Farmhouses
 Farms
 Farrowing Barns and Areas
 Grooming establishments

Hatcheries:
 Hatchery and farm vehicles
 Hatchery Room
 Hauling Equipment
 Hog farms
 Holding Area Chick Loading Area
 Livestock farms
 Loading Equipment
 Nursery
 Operating rooms
 Pens and stalls
 Pet animal quarters
 Pet shops
 [{{Poultry} {Turkey}}] farms
 Poultry Buildings
 Poultry/turkey farms
 Seed houses
 Setter Room
 Sheds
 Swine premises:
 Swine quarters
 Tack shops
 Tool sheds
 Tray Dumping Area Chick Processing Area
 Veal, calving, hog, cattle and horse operations
 Veterinary
 Veterinary clinics
 Waiting rooms
 Washing areas
 Waterers and Feeders
 Zoos

{Retail and Services Related}

[{{Barber}}/{{Beauty}}] shops
 Bicycle shops
 Bookstores
 Clothes washing machines
 Coin-operated laundries
 Commercial florist and flower shops
 Commercial laundries
 Convenience stores
 Department stores
 Dressing rooms
 Foot spas

Gift shops
 Hair/nail/pedicure salons
 Health clubs
 Laundry
 Laundry cleaning facilities
 Laundry facilities
 Massage/facial salons
 Photocopy centers
 Retail and wholesale establishments
 Salons
 Shopping malls

Spas
Supermarkets
Tanning beds
Tanning salons
Tanning spas

Tattoo parlors. (Not for use on needles or other skin piercing instruments)
Video stores
Washing machines

{Home or Household Related}

Apartments
Attics
Basements
Bathrooms
Bathrooms
Bedrooms
Cellars
Condos
Garages
Homes

Households
Kitchens
Living rooms
Mobile homes
Porches
Restrooms
Shower and bath areas
Shower rooms
Summer homes
Vacation cottages

{Education and Lodging Related}

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

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

{Public Building Related}

Art galleries
Break rooms
Burial vaults
Businesses,
Funeral homes
Housekeeping
Janitorial rooms
Mausoleums
Morgues

Mortuaries
Movie houses
Museums
Office buildings
Performance/theater centers
Public places
Public restrooms
Workstations

{Transportation}

Airline terminals
Airplanes
Airports
Auto repair centers
Automobiles
Automotive garages
Barges
Boats
Boxcars
Bus stations
Buses
Cars
Cruise lines
Cruise ships

Delivery trucks
Helicopters
Shipping terminals
Ships
Tankers, and tank trucks
Taxis
Trailers
Train stations
Trains
Transportation terminals
Travel rest areas
Trucks
Watercraft
Waysides

{Industry and Other}

Commercial
Commercial sites
Computer manufacturing sites
Cosmetic manufacturing facilities
Factories
Hide and leather processing plants
Industrial
Industrial sites

Institutional
Institutional facilities
Institutions
Laboratories
Recycling centers
Toy factories
Warehouses

{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 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	Plastic {such as polycarbonate, polyvinylchloride, polystyrene or polypropylene}
Brass	Plated steel
Chrome	Plexiglas®
Copper	Sealed granite
Enameled surfaces	Sealed limestone
Formica®	Sealed marble
Glass surfaces	Sealed slate
Glazed {restroom} ceramic	Sealed stone
Glazed {restroom} tile	Sealed terra cotta
Glazed porcelain	Sealed terrazzo
Laminated surfaces	Stainless steel
Metal	Vinyl and plastic upholstery
Painted {finished} woodwork	Washable wallpaper

{Food Processing and Service Related}

Appliances	Ice chests [†]
Beer fermentation and holding tanks	Ice cream dispensing equipment {Soft Serve} [†]
Blenders	Ice machines [†]
Bottling or pre-mix dispensing equipment	Interior hard, non-porous surfaces of water softeners
Carts	Kitchen equipment
Citrus processing equipment and holding tanks	Kitchen sinks
Cooking utensils	Microwave ovens [†]
Coolers [†]	Plastic and other hard, non-porous chopping blocks
Counters	Plastic and other non-porous cutting boards
Countertop laminates	Pressure tanks
Countertops	Refrigerator bins used for meat, vegetables, fruit and eggs [†]
Cutlery	Refrigerators [†]
Dishes	Reverse osmosis units
Eating utensils	Silverware
Food processors	Stoves [†]
Glasses	Stovetops [†]
Glassware	Trash compactors and other utensils
Hard, non-porous non-food contact surfaces in food {preparation} {and} {storage} areas	Water coolers
Harvesting & handling equipment	Water holding tanks
	Wine processing equipment and holding tanks

{Hospital and Health Care Settings}

Ambulance equipment/surfaces	MRI
Bed railings	Operating room lights
Bedpans, gurneys	Operating tables
CAT	Oxygen hoods
CPR training mannequins	Paddles
Curing lights	Scales
Dental chairs/countertops	Slit lamps
Examination tables, x-ray tables	Spine backboards
Examining tables	Stretchers
Hard non-porous surfaces of cervical collars and neck braces	Traction devices
Hospital beds	Unit stools
Light lens covers	Wheelchairs
Medical equipment surfaces	

{Poultry and Animal Premise}

Animal equipment	Chutes
Animal loading platforms	Cold storage areas [†]
Automated tray, rack and buggy washers	Conveyors
Carts	Conveyors, and trolleys
Chains and moving process lines	Egg cases
Chick boxes	Egg flats
Chill tanks	Egg receiving and holding areas

Fabrication and processing areas
Hand, rub and guide rails
Harvesting and handling equipment
Hatchers
Hide press, grading and storage areas
Hide/leather processing surfaces such as hide storage bins
Holding tanks
Kennel cages
Kennel conductive flooring
Kennel examination tables
Kennel runs
Kennel/cage floors
Machine and tannery equipment surfaces
Meat packing plant surfaces such as livestock vehicles and holding pens
Post knock cabinets

Poultry/turkey equipment
Processed product and offal equipment surfaces
Racks
Receiving areas and delivery chutes
Scales
Serpentine tanks and chains
Setters
Sexing tables
Slaughter areas and conveyors
Stainless steel cut out and prep tables, and other stainless surfaces
Stands and flooring surfaces
Tallow and animal feed production surfaces
Trays
Vans and trash containers seed houses
Veterinary x-ray table

{Misc. Hard Non-Porous Surfaces}

{Bathroom} {Kitchen} sinks
Appliances
Athletic helmets
Athletic mats
Athletic shoe soles
Athletic training tables
Automobile interiors, mats, crates, cabs, and wheels
Baby cribs
Basins
Bathroom bowls
Bathroom fixtures
Bathtubs and glazed tiles
Bed frames
Cabinets
Carts
Ceilings
Chairs
Chrome plated intakes
Conductive flooring
Counters
Countertop laminates
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 baseboards and windowsills
Finished floors
Fixtures
Floors
Folding tables
Folding tables
Food {preparation} {and} {storage} areas
Garbage cans/pails
Garbage handling equipment
Hampers
Handles
Hard, non-porous surfaces of picnic tables and outdoor furniture
High speed burnished floors
Highchairs
Industrial waste receptacles
Infant [{bassinets}] {cribs} {warmers} {incubators} {care equipment}]
Laundry pails

Lifts
Locker room{s} {areas}
Maintenance equipment
Mirrors
Non-wooden picnic tables and outdoor furniture except cushions and wood frames
Other hard, non-porous surfaces
Painted surfaces
Physical therapy tables
Playground equipment
Plumbing fixtures
Portable and chemical toilets and latrine buckets
Racks
Racks and carts
Restroom fixtures
Sealed foundations
Shelves
Shelves
Shower doors and curtains
Shower stalls
Steps
Stoves[†]
Stovetops[†]
Tables
Tanning beds
Tanning equipment
Tattoo equipment (not for use on needles or other skin piercing instruments)
Telephone booths
Telephones
Tobacco plant equipment
Toilet bowl surfaces
Toilet bowls
Toilet seats
Toilets
Trash barrels
Trash cans
Trash containers
Tub surfaces
Tubs
Urinals
Vanity tops
Walls
Washable walls
Windows
Wrestling and gymnastic mats
Wrestling/boxing headgear

External lenses

Vision correction devices including eyeglasses, protective eyewear, goggles, light lens covers, optical instruments/implements (Not for use on contact lenses.)

DISINFECTION CLAIMS

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

- At 1.75 fl. oz. per gal. of water {(1,350 ppm active)} {(or equivalent use dilution)}, this product is an effective foaming disinfectant[^] {in [{medical facility} {institutional} {sinks} {floor drains} {and} {trunk lines}]}
- Can be used to disinfect, clean, and deodorize terrarium and small animal cages, substrate, and other hard, non-porous [{cage {equipment} {furniture}}] {plastic terrarium ornaments} {heat caves} {and} {water dishes}. (Do not use on porous rocks, driftwood, and hot rocks.)
- Cleans, disinfects and [{deodorizes} {eliminates odors}] {on} hard, non-porous surfaces {by killing odor-causing microorganisms} {leaving surfaces smelling fresh and clean}.
- Disinfects hard, non-porous, non-food contact {hospital} {medical} surfaces in one step {with no rinsing required}.
- Cleans, disinfects, and deodorizes hard, non-porous {hospital} {medical} surfaces.
- Concentrated liquid foamer for effective disinfection.
- Delivers disinfection performance in an economical concentrate.
- [{Disinfects} {Disinfectant}]
- Disinfects hard, non-porous athletic surfaces.
- Disinfects {and sanitizes} hard, non-porous {non-food contact kitchen} {and} {bathroom} surfaces {and floors}.
- Foaming disinfectant[^] for medical sink drains, floor drains, and trunk lines.
- Foaming disinfectant[^] and virucide^{*}.
- Has demonstrated effectiveness against Influenza A {(H3N2)} {(H5N1)} {(H1N1)} Virus.
- Foaming disinfectant[^] and non-food contact surface sanitizer.
- Is a broad-spectrum disinfectant for use on hard, non-porous surfaces.
- Is a concentrated hospital-use disinfectant that is effective against a broad spectrum of bacteria and eliminates odor causing bacteria when used as directed.
- Is a {concentrated} {bowl and} bathroom cleaner which cleans, disinfects, and deodorizes
- Is a concentrated liquid product containing an effective blend of quaternary ammonium compounds and a high foaming surfactant, all the things that are needed to make a foaming disinfectant[^], sanitizer, and deodorizer.
- Is a disinfectant and non-food contact surface sanitizer for cleanroom and laboratory areas on washable, hard, non-porous, non- food contact surfaces such as laminar-airflow equipment, BioSafety cabinet work surfaces, and exterior surfaces of the following: countertops, sinks, plumbing fixture surfaces, incubators, refrigerators, and centrifuge surfaces of metal, stainless steel, glass, plastic {such as polystyrene or polypropylene}, Formica®, and vinyl.
- Is a {hospital-use} {disinfectant} cleaner {and [{deodorant} {odor-counteractant} {odor neutralizer}]} designed for general cleaning, {and} disinfecting, {deodorizing} {of} hard, non-porous surfaces.
- Is a multi-surface cleaner, deodorizer, and disinfectant^{**}.
- Is a one-step non-food contact surface disinfectant that is virucidal^{*} and is effective against a broad spectrum of bacteria.
- Is a phosphate-free formulation designed to provide effective cleaning, deodorizing, and disinfection in areas where housekeeping is a factor in reducing cross-contamination between treated surfaces^{**}.
- Is a proven disinfectant, cleaner, sanitizer, and virucide^{*}.
- Is a versatile disinfectant and sanitizer for {veterinarian,} {veterinary practice,} animal care, animal laboratory, and agricultural and farm premise applications^{**}.
- Is an effective [{bactericide} {and} {virucide*}] {disinfectant} {non-food contact sanitizer}] 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 surfaces {at 1,350 ppm active}. A potable water rinse is required after application on food contact surfaces.
- Is for use as a disinfectant on hard, non-porous surfaces {at 1,350 ppm active}.
- Is for use in federally inspected meat and poultry plants on all hard, non-porous surfaces in inedible product processing areas, non- processing areas, and/or exterior areas, in federally inspected meat and poultry plants as a floor and wall cleaner for use in all departments, and in federally inspected meat and poultry plants as a disinfectant agent for use in all departments.
- Is used to clean, sanitize, and disinfect hard, non-porous ambulance equipment and surfaces.
- Kills *(insert virus name from approved organism listing for this product)*.
- Kills {99.9% of} *(insert bacteria name from approved disinfection organism listing for this product)* {on hard, non-porous surfaces}.

- Kills {Avian} Influenza A {Flu} Virus {(H3N2)} {(H5N1)} {(H1N1)}.
- Kills bacteria and helps reduce cross-contamination between treated non-food contact kitchen surfaces listed on this label.
- Kills[±] {kitchen} {bathroom} bacteria**.

**on hard, non-porous surfaces

[±]Pseudomonas aeruginosa, Salmonella enterica and Staphylococcus aureus

[±]against bacteria only

FOOD CONTACT SURFACE SANITIZATION CLAIMS

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

- Foaming no rinse food contact surface sanitizer.
- Concentrated liquid foamer for effective for Food Contact Surface Sanitizing
- Foaming disinfectant and food contact surface sanitizer.
- 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 {at 200 – 400 ppm active}.
- Tested according to the AOAC Germicidal & Detergent Test to sanitize previously cleaned food-contact surfaces.
- This product was tested according to the AOAC Germicidal & Detergent Test to sanitize previously cleaned food-contact surfaces.
- This product is an effective sanitizer for use on hard, non-porous food contact surfaces in 60 seconds at 200 – 400 ppm active quaternary {against *Escherichia coli*, *Salmonella enterica*, *Staphylococcus aureus*}.
- *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}.
- Sanitization of public eating establishment and dairy hard, non-porous food contact surfaces is regulated under 40 CFR180.940.
- This product is for use on hard, non-porous food processing equipment, utensils, and other hard, non-porous food-contact articles at a concentration of 200 – 400 ppm active.
- At 1 fluid ounce per 4 gallons, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 2011 Recommendations of the U. S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

NON-FOOD CONTACT SURFACE SANITIZING CLAIMS

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

- At 2 fl. oz. per 4 gal. of water {(400 ppm active)} {(or equivalent use dilution)} this product is an effective drain foaming sanitizer.
- Combines the proven efficacy of a quat with a high-foaming specialty surfactant to provide you with an all-in-one system {specifically designed for [{doorway} {entryway}] foam sanitizers}.
- Foam{ing} drain sanitizer for food processing facilities.
- Foaming [{doorway} {entryway}] sanitizer.
- Non-Food Contact Surface Sanitizer at 30 seconds^{**}. Specifically designed for short contact time entryway and shoe foaming sanitizer.
- Foaming doorway sanitizer with 30-second^{**} contact time.
- Is a hard, non-porous non-food contact surface sanitizer.
- Is an effective non-food contact sanitizer {in the presence of [{soils} {5% serum contamination}]} on hard, non-porous surfaces.
- Is an effective {foaming} [{doorway} {entryway}] sanitizer.
- Is [{for use as a} {an effective one-step}] non-food contact sanitizer {and cleaner} on hard, non-porous, non-food contact surfaces.
- Kills 99.9% of bacteria like *Klebsiella pneumoniae*, and *Staphylococcus aureus* on non-food contact surfaces in 30 seconds.
- Kills 99.9% of bacteria like *Campylobacter jejuni*, *Escherichia coli* O157:H7, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Salmonella enterica*, *Salmonella enteritidis*, *Shigella dysenteriae*, *Yersinia enterocolitica*, and *Staphylococcus aureus* on non-food contact surfaces in [{3} {5}] minutes.
- Sanitizes hard, non-porous [(non-food contact kitchen) {bathroom}] surfaces {and floors}.

GENERAL CLAIMS

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

- Antimicrobial.
- Can be applied through foaming apparatus {and [{low-pressure sprayers} {wet misting systems}]}. Follow manufacturers' instructions when using this equipment.
- Clear formula. *(Note to Reviewer: To be used only when no dyes are present)*
- Contains no [{abrasives} {bleach} {phosphates}] {so it won't scratch surfaces}.
- Contains no fragrances.
- Contains no phosphorous.
- Reduces cross-contamination between treated area to treated area when used as an entryway sanitizing system.
- Cross-contamination is of major housekeeping concern not only in hospitals, but also in schools, institutions, and industry.
- Generates high foam.
- Foam carries active into the drain pipes.
- Foams without {using} additives.
- For {floor} {sink} drains and trough drainage systems.
- Formulated for effective mushroom farm sanitation.
- Formulated for effective poultry premise sanitation.
- Formulated for effective swine premise sanitation.
- Has been designed specifically for areas where housekeeping is of prime importance.
- Has been formulated to aid in the reduction of cross-contamination between treated surfaces not only in hospitals, but also in schools, institutions, and industry.
- Is an economical concentrate that can be used with a mop and bucket, trigger sprayers, sponge, or by soaking.
- Is designed for use in pet salons and animal hospitals.
- Is effective for the control of small flies on non-food contact surfaces such as floors, walls, drains, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, kitchens, dishwashing areas, and bar and wait station areas.
- Is for larger areas such as operating rooms and patient care facilities.
- Is for use on rugs, floors, walls, tile, cages, crates, mats, litter boxes, floor coverings, or any hard, non-porous surfaces soiled by a pet.
- Is fragrance-free.
- Is non-staining.
- No additional foam booster required.
- Non-abrasive formula will not [{harm} {scratch}] surfaces.
- Non-dulling formula eliminates the time and labor normally required for rinsing floors.
- Prevents {drain} stoppage and odors.
- Small {fruit} fly ovicidal treatment.
- Use this product to treat hard, non-porous, multi-touch surfaces responsible for cross-contamination.
- Utilizes a unique foaming surfactant system that is synergistically formulated to provide long lasting foam for contact on all surfaces.
- Will not harm sealed stone, sealed grout, or glazed tile.
- Will not harm most surfaces.
- Will not leave grit or soap scum.

CLEANING AND DEODORIZATION 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} {and} {non-fresh foods}] {leaving {restroom} {kitchen} surfaces smelling clean and fresh}.
- At 1 fl. oz. of product per gal. of water {(780 ppm active)} {(or equivalent use dilution)}, this product is an effective foaming deodorizer in (medical facility) institutional sinks, floor drains, and trunk lines.
- Can be used where odors are a problem.
- [{Cleans} {Cleaner}].
- Cleans {and shines} {without bleaching} {by removing} {dirt} {grime} {and} {food soils in food preparation and processing areas} {everyday kitchen messes} {like dirt, grease and food stains} {non-food contact kitchen surfaces and food preparation areas}.

- Cleans by removing dirt, grime, blood, urine, fecal matter, and other common soils found in animal housing facilities, livestock, swine or poultry facilities, grooming facilities, farms, kennels, pet stores, veterinary clinics, laboratories, or other small animal facilities.
- Cleans rodent soiled areas.
- Cleans without bleaching.
- Cleans quickly by removing dirt, grime, food residue, body oils, dead skin, blood, and other organic matter commonly found in *(insert site from Locations)*.
- Controls odors caused by bacteria found in waterbed uses (Not for use in CA.)
- **{Controls} {Reduces} {Eliminates} {Neutralizes} {Destroys}** odors to make your **{home} {kitchen} {bathroom}** sanitary.
- Cuts through tough grease and grime.
- **{Deodorizes} {Deodorizer} {Deodorant}**
- Is a cleaner and **{deodorant} {odor-counteractant} {odor-neutralizer}** designed for **{general cleaning}, {disinfecting}, {and} {deodorizing}** on hard, non-porous surfaces.
- Is effective against odors caused by animal waste, septic tank or sewage backup, smoke, bathroom, and kitchen odors. (Not for use in CA.)
- Is effective against bathroom, kitchen, and smoke odors.
- Is formulated to provide effective cleaning strength that will not dull high-gloss floor finishes with repeated use.
- Is for non-scratch cleaning of showers and tubs, shower doors and shower curtains, fixtures, and toilet bowls.
- Is for use in work areas such as tool rooms and garages for odor control and light duty cleaning.
- Kills odor causing bacteria in the **{kitchen} {bathroom} {household}**.
- **{Malodor Activity} {Odor} {Counteractant}** – **{eliminates} {destroys}** odors **{and odor-causing bacteria on hard, non-porous surfaces in restroom areas, behind and under sinks and counters, and storage areas {and other {hard, non-porous} surfaces} where bacterial growth can cause malodors.}**
- **{Maximizes} {improves}** labor results by effectively controlling odors.
- Neutralizes musty odors and tough odors from smoke, pet accidents, and spills on contact.
- Provides effective cleaning strength that will not dull most metal-interlock floor finishes and does not require a rinse prior to recoat.
- Provides long lasting freshness against tough **{pet}** odors such as odors from litter boxes and pet accidents.
- Removes dirt.
- Removes and controls plugging and odors caused by accumulation of biofilm and other organic contaminants in drains.
- Controls unpleasant **{malodors} {odors}**.
- Use where odors are a problem.

PACKAGING CLAIMS

- Concentrate{d}.
- Convenient Trigger Spray. **(Note to Reviewer: To be used on applicable container.)**
- *{Dilution system trade name}*
- Easy to use.
- Economy size. **(Note to Reviewer: To be used on applicable container)**
- Fewer products – no need for separate deodorizer.
- Is for use in **{automated} {dilution systems} {Dilution system trade name}**
- Makes *(insert value)* **{gallons} {quarts}{containers}**.
- May be used in all types of foaming equipment **{that can deliver a {precise} dilution {of [{1:341} {1:256} {1:204} {1:73} {1:42}] product to water}}**
- May be applied through **{foaming apparatus} {and} {low-pressure sprayers}**.
- This **{container} {bottle}** is made of **{at least} (X)%** post-consumer recycled plastic.

{MIRCO-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 1.75 fl. oz. per gal. of 400 ppm hard water and 5% soil.		
{Bactericidal Activity} {Bacteria}	{Strain/Source}	Contact Time
<i>Pseudomonas aeruginosa</i>	{ATCC 15442}	10 minutes
<i>Salmonella enterica</i>	{ATCC 10708}	10 minutes
<i>Staphylococcus aureus</i>	{ATCC 6538}	10 minutes
{Virucidal* Activity} {Viruses*}	{Strain/Source}	Contact Time
Avian Infectious Bronchitis Virus	{Strain Beaudette IB42}	10 minutes
Avian Influenza A {(H3N2)} {Reassortant} Virus	{ATCC VR-2072}	[[5] {10}] minutes
Avian Influenza A {(H5N1)} Virus	{VNH5N1-PR8/ CDC-RG Strain}	[[5] {10}] minutes
Avian Reovirus	{ATCC VR-2449, Strain 2177}	10 minutes
Human Immunodeficiency Virus Type 1 {(HIV-1)} {(AIDS Virus)}	{Strain HTLV-III _B }	[[5] {10}] minute{s}
Human Coronavirus	{ATCC VR-740}	[[5] {10}] minute{s}
Infectious Laryngotracheitis Virus	{LT-IVAX}	10 minutes
Porcine Respiratory & Reproductive Syndrome Virus {(PRRS)}	{Strain NVSL}	10 minutes
Influenza A {(H1N1)} Virus {(Swine Flu)}	{ATCC VR-333}	10 minutes
Transmissible Gastroenteritis virus {(TGE)}	{ATCC CRL-1746}	[[5] {10}] minutes
FOAMING DISINFECTION PERFORMANCE {IN DRAINS}		
This product kills the following bacteria at 1.75 fl. oz. per gal. of 400 ppm hard water and 50% soil.		
<i>Pseudomonas aeruginosa</i>	{ATCC 15442}	10 minutes
<i>Salmonella enterica</i>	{ATCC 10708}	10 minutes
<i>Staphylococcus aureus</i>	{ATCC 6538}	10 minutes
FOOD CONTACT SURFCE SANITIZATION		
This product kills the following bacteria at 1 fl. oz. per gal. of 500 ppm hard water.		
<i>Escherichia coli</i>	{ATCC 11229}	60 seconds
<i>Listeria monocytogenes</i>	{ATCC 19117}	60 seconds
<i>Salmonella enterica</i>	{ATCC 10708}	60 seconds
<i>Staphylococcus aureus</i>	{ATCC 6538}	60 seconds

NON-FOOD CONTACT SURFACT SANITIZATION

This product is an effective one-step non-food contact sanitizer in 30 seconds at 1 fl. oz. per gal. of 400 ppm hard water {(781 ppm active)} and 5% soil on hard, non-porous surfaces.

<i>Klebsiella pneumoniae</i>	{ATCC 4352}	30 seconds
<i>Staphylococcus aureus</i>	{ATCC 6538}	30 seconds

This product is an effective one-step non-food contact sanitizer in 3 minutes at 2.5 fl. oz. per 4 gal. of 400 ppm hard water {(500 ppm active)} and 5% soil on hard, non-porous surfaces.

<i>Campylobacter jejuni</i>	{ATCC 29428}	3 minutes
<i>Escherichia coli</i> O157:H7	{ATCC 35150}	3 minutes
<i>Klebsiella pneumoniae</i>	{ATCC 4352}	3 minutes
<i>Listeria monocytogenes</i>	{ATCC 19117}	3 minutes
<i>Salmonella enterica</i>	{ATCC 10708}	3 minutes
<i>Salmonella enteritidis</i>	{ATCC 4931}	3 minutes
<i>Shigella dysenteriae</i>	{ATCC 11835}	3 minutes
<i>Yersinia enterocolitica</i>	{ATCC 23715}	3 minutes
<i>Staphylococcus aureus</i>	{ATCC 6538}	3 minutes

This product is an effective one-step non-food contact sanitizer in 5 minutes at 2 fl. oz. per 4 gal. of 400 ppm hard water {(400 ppm active)} and 50% soil on hard, non-porous surfaces.

<i>Klebsiella pneumoniae</i>	{ATCC 4352}	5 minutes
<i>Listeria monocytogenes</i>	{ATCC 19117}	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.)

DISINFECTION PERFORMANCE: This product kills the following bacteria in 10 minutes at 1.75 fl. oz. per gal. of 400 ppm hard water {(1,350 ppm active)} and 5% soil on hard, non-porous surfaces: *Pseudomonas aeruginosa* {(ATCC 15442)}, *Salmonella enterica* {(ATCC 10708)}, *Staphylococcus aureus* {(ATCC 6538)}

FOAMING DISINFECTION PERFORMANCE: This product kills the following bacteria in 10 minutes at 1.75 fl. oz. per gal. of 400 ppm hard water {(1,350 ppm active)} and 50% soil on hard, non-porous surfaces: *Pseudomonas aeruginosa* {(ATCC 15442)}, *Salmonella enterica* {(ATCC 10708)}, *Staphylococcus aureus* {(ATCC 6538)}

(Note to Reviewer: The duplicate virucidal header and organisms may be omitted from the 10-minute grouping if both contact times are listed on the final label.)*

VIRUCIDAL* PERFORMANCE: This product kills the following viruses in 5 minutes at 1.75 fl. oz. per gal. of 400 ppm hard water {(1,350 ppm active)} and 5% soil on hard, non-porous surfaces: Avian Influenza A {(H3N2)} {Reassortant} Virus {(VR-2072)}, Avian Influenza A {(H5N1)} Virus {(VNH5N1-PR8/CDC-RG Strain)}, Human Immunodeficiency Virus Type 1 {(HIV-1)} {(AIDS Virus)} {(Strain IIRF)}, Human Coronavirus {(VR-740)}

{VIRUCIDAL* PERFORMANCE:}This product kills the following viruses in 10 minutes at 1.75 fl. oz. per gal. of 400 ppm hard water {(1,350 ppm active)} and 5% soil on hard, non-porous surfaces: Avian Infectious Bronchitis Virus {(Strain Beaudette)}, {Avian Influenza A {(H3N2)} {Reassortant} Virus {(VR-2072)}, {Avian Influenza A {(H5N1)} Virus {(VNH5N1-PR8/CDC-RG Strain)}, Avian Reovirus {(VR-2449)}, {Human Immunodeficiency Virus Type 1 {(HIV-1)} {(AIDS Virus)} {(Strain IIRF)}, {Human Coronavirus {(VR-740)}, Infectious Laryngotracheitis Virus {(Strain LT-IVAX)}, Porcine Respiratory & Reproductive Syndrome Virus {(PRRSV)}, Influenza A {(H1N1)} Virus {(Swine Flu)}, Transmissible Gastroenteritis Virus {(TGE)} {(CRL-1746)}

(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 () and daggers (†) may be replaced with equivalent symbols. When choosing optional text, appropriate punctuation can be inserted or deleted. Equivalent use dilution ratios may be substituted throughout the label.)*

(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

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.}

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

(Note to Reviewer: For labels that list hospital use sites, the following statement must be used.)

This product is not to be used as a terminal sterilant/high-level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or, (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. {This product can be used to pre-clean or decontaminate critical or semi-critical medical devices prior to sterilization or high-level disinfection.}

(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.}

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

{DILUTION TABLE:} *(Note to Reviewer: This DILUTION TABLE is optional.)*

Use	Dilution	Contact Time
For {General} {or} {Hospital} Disinfection claims	1.75 fl. oz./gal. water	10 minutes
For {General} {or} {Hospital} Foaming Disinfection claims	1.75 fl. oz./gal. water	10 minutes
For Virucidal* claims	1.75 fl. oz./gal. water	[[5] {10}] minutes
For Non-Food Contact Surface Sanitizing claims {at 781 ppm active}	1 fl. oz./gal. water	30 seconds
For Non-Food Contact Surface Sanitizing claims {at 500 ppm active}	2.5 fl. oz./4 gal. water	3 minutes
For Non-Food Contact Surface Sanitizing claims ({Drain} Foaming)	2 fl. oz/4 gal. water	5 minutes
For Food Contact Surface Sanitizing claims at 200 ppm	1 fl. oz./4 gal. water	1 minute

{GENERAL/HOSPITAL/HEALTH CARE/MEDICAL/NON-MEDICAL DISINFECTION}

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

1. Pre-clean visibly soiled areas.
2. To disinfect hard, non-porous, non-food contact surfaces, apply a use solution of 1.75 fl. oz. of this product per gal. of water {(or equivalent use dilution)} 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.
3. Treated surfaces must remain visibly wet for 10 minutes.
4. [{Wipe dry} {with a clean cloth} {or} {allow to air dry}]. {Rinsing of floors is not necessary unless they are to be waxed or polished.}
5. Prepare a fresh solution daily or when visibly dirty.

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

1. Pre-clean visibly soiled areas.
2. To disinfect hard, non-porous surfaces, apply a use solution of 1.75 fl. oz. of this product per gal. of water {(or equivalent use dilution)} 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.
3. Treated surfaces must remain visibly wet for 10 minutes.

4. [{Wipe dry} {with a clean cloth} {or} {allow to air dry}]. {Rinsing of floors is not necessary unless they are to be waxed or polished.} Rinse with potable water after use on surfaces that come in contact with food.
5. Prepare a fresh solution daily or when visibly dirty.

SURGICAL INSTRUMENT PRESOAK: [{Add} {Mix}] 1.75 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(1350 ppm active)}. Place pre-cleaned surgical instruments in solution to presoak for a minimum of 10 minutes, then proceed with normal sterilization procedure.

Note: Plastic instruments can remain immersed until sterilization. Metal instruments must be removed after 10 minutes, rinsed, dried, and kept in a clean non-contaminated receptacle until sterilization. Prolonged soaking will cause damage to metal instruments. Surgical instruments must be sterilized before use

{FOAMING DISINFECTANT DIRECTIONS}

FOAMING DISINFECTANT^: Pre-clean visibly soiled surfaces. Using a foam generator or similar device, set equipment according to manufacturers’ instructions to deliver a 1:75 dilution of this product with water {{{1.75 fl. oz. of this product per gal. of water} {or equivalent use dilution}}}. Apply foam onto hard, non-porous surface. Allow foam to sit on surface for 10 minutes, then let air dry or rinse. Do not mix other foam additives to the disinfecting solution

FOAMING DISINFECTANT^ FOR {MEDICAL} SINK DRAINS, FLOOR DRAINS, TRUNK LINE SINKS, AND DRAINAGE SYSTEMS: Thoroughly pre-clean drain with {a} [{brush applicator} {or} {{other} vigorous physical method}] prior to disinfection. {Brush applicator bristles must be 1 inch in diameter larger than the inner diameter of the drain pipe.} Disinfection will only occur on pre-cleaned surfaces of the drain. Using a foam generator or similar device, set equipment according to the manufacturers’ instructions to deliver a 1:75 dilution of this product with water {{{1.75 fl. oz. of this product per gal. of water} {or equivalent use dilution}}}. Apply foam into drain by holding foaming [{nozzle} {wand}] to sink, floor drain, or drainage [{opening} {trough}]. Hold foaming discharge nozzle against or in drain opening to assure foam does not back up out of drain. Foam for at least 10 seconds or longer depending upon length of drainpipe to disinfect. Foam must completely fill pipe and push water through the (J) trap or other such catch device. Allow foam to sit on drain surface for 10 minutes, then let air dry or rinse. Do not mix other foam additives to the disinfecting solution. A small amount of water must be flushed down the drain to refill the (J) trap. Repeat use at least weekly or as needed to control {listed} organism growth

{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}} {(REGULATED BY 40 CFR § 180.940(A)(C))}:

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-scraper 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.

{Note to Reviewer: On the final printed label either the dilution table and/or one of the dilution lists (or equivalent use dilution) will be used. If the dilution table is used, then the 200 – 400 ppm active dilution instruction from the dilution list will be used.}

To prepare a 200, 300 or 400 ppm active solution use the following dilution [{table} {and} {or} {list}]. Prepare the correct dilution rate based upon the appropriate use site.

Food Contact Surface Sanitizing Dilution Table:

Active solution	1 gal.	4 gal.	10 gal.	20 gal.
200 ppm	0.25 fl. oz.	1.0 fl. oz.	2.5 fl. oz.	5.0 fl. oz.
300 ppm	0.38 fl. oz.	1.5 fl. oz.	3.8 fl. oz.	7.5 fl. oz.

400 ppm	0.50 fl. oz.	2.0 fl. oz.	5.0 fl. oz.	10.0 fl. oz.
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(or)

{Dilution List}

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

(or)

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

(or)

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

(or)

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

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized hard, non-porous food processing equipment in a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} 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 a use solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} 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 *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} 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 use solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} 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.

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 list)* {(or equivalent use dilution)}.
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 list)* {(or equivalent use dilution)}.
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.

(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 a sanitizing solution of 1 – 2 fl. oz. of this product per 4 gal. of water {(0.25 – 0.5 fl. oz. per gal. of water)} {(200 – 400 ppm active)} {(or equivalent use dilution)}

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:

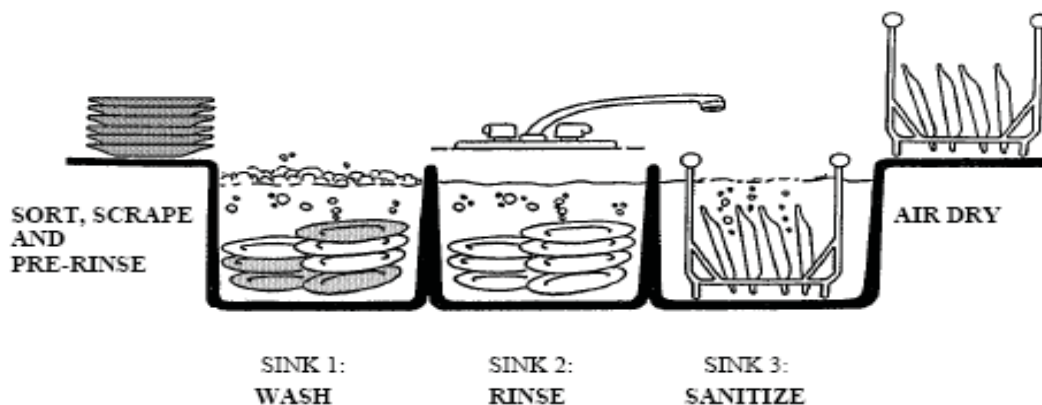
1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of *(insert a dilution of 200 ppm active or higher dilution from dilution from list)*. Immerse all utensils for at least two minutes 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 REGULATED BY 40 CCFR 180.940 (A) {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 a use solution of *(Insert appropriate food contact dilution from list)* 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.

(Note to reviewer: The following graphic or a graphic of similar content may accompany any of the above food contact sanitization sections.)



Graphic adapted from York Region Health Services Department

FOAMING FOOD CONTACT SURFACE SANITIZER: Prior to application, 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. Using a foam generator or similar device, set equipment according to manufacturers' instructions to deliver *(Insert appropriate food contact dilution from list)*. Apply foam onto walls, floors, ceilings {countertops,} {metal surfaces,} interior surfaces of processing equipment and other hard, non-porous surfaces. Allow foam to sit on surface for [(1 minute) {60 seconds}], [(Drain thoroughly before use) {Allow sanitized surfaces to adequately drain}] before contact with food/liquid. Do not rinse. Do not mix other foam additives to the sanitizing solution

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 a solution of (*Insert appropriate food contact dilution from list*) {(or equivalent use dilution)} 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.

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 a solution of (*insert appropriate food contact dilution from list*) {(or equivalent use 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.

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 at a use solution of (*insert appropriate food contact dilution from list*). 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. 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.

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 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.

TO SANITIZE BEER FERMENTATION AND STORAGE TANKS: 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 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 in a solution of (*insert appropriate food contact dilution from list*) {(or equivalent use dilution)}.
5. Allow surfaces to remain visibly wet for at least 60 seconds.
6. Drain and air dry before reuse.

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 at *(insert appropriate food contact dilution from list)* {(or equivalent use 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 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.

TO SANITIZE EGG SHELLS INTENDED FOR FOOD: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a use solution of *(insert appropriate food contact dilution from list)* {(or equivalent use dilution)}. The solution must be equal to or warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly for 1 minute and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

Note: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

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 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.** Make up the sanitizing solution by adding *(insert appropriate food contact dilution from list)* {(or equivalent use dilution)}. Dip, soak or spray in solution and 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 a use solution of *(insert appropriate food contact dilution from list)* {(or equivalent use dilution)} for 60 seconds. Do not rinse. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

{NON-FOOD CONTACT SURFACE SANITIZING}

(Note to Reviewer: On the final printed label, one of the dilutions and corresponding contact times from the dilution list (or equivalent use dilution) will be used.)

Non-Food Contact Sanitizing Dilution Table:

Use	Dilution	Contact Time
For Non-Food Contact Surface Sanitizing claims {at 781 ppm active}	1 fl. oz./gal. water	30 seconds
For Non-Food Contact Surface Sanitizing claims {at 500 ppm active}	2.5 fl. oz./4 gal. water	3 minutes
For Non-Food Contact Surface Sanitizing claims ({Drain} Foaming)	2 fl. oz/4 gal. water	5 minutes

(or)

{Dilution List}

1 fl. oz. of this product per gal. of water {(781 ppm active)} {(or equivalent use dilution)} at 30 seconds

(or)

2.5 fl. oz. of this product per 4 gal. of water {(500 ppm active)} {(or equivalent use dilution)} at 3 minutes

(or)

2 fl. oz. of this product per 4 gal. of water {(400 ppm active)} {(or equivalent use dilution)} at 5 minutes

NON-FOOD CONTACT SURFACE SANITIZING: Pre-clean visibly soiled surfaces. Add *(Insert appropriate non-food contact dilution from list)*. Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, {by immersion,} {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}. Treated surfaces must remain visibly wet for *(Insert corresponding contact time for chosen dilution)*. {Wipe dry with a sponge, mop, disposable wipe, or cloth or allow to air dry.} Prepare a fresh solution daily or when visibly dirty.

[[SHOE] {BOOT} {ENTRYWAY}] {BATH} SANITIZER DIRECTIONS: To reduce cross-contamination between treated surfaces {{from} {area to area} {in} {animal areas} {entryways} {and} {the packaging and storage areas of food plants}}, shoe baths containing 1 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 *(Insert appropriate non-food contact dilution from list)* {or allow to remain visibly wet} for *(Insert corresponding contact time for chosen dilution)* prior to entering area. Prepare a fresh solution daily or when visibly dirty.

FOR FOOT DIP OF WATERPROOF FOOTWEAR: Use this product at *(Insert appropriate non-food contact dilution from list)* 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 *(Insert corresponding contact time for chosen dilution)* before entering building {or in entryways}. Prepare a fresh solution daily or when visibly dirty.

SHOE FOAM DIRECTIONS: To reduce cross-contamination between 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 *(Insert appropriate non-food contact dilution from list)* 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 visibly wet} for *(Insert corresponding contact time for chosen dilution)* 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} {or} {wipe}} with a brush, sponge, {or} cloth to remove excess dirt.

1. Prepare a spray bottle by adding *(Insert appropriate non-food contact dilution from list)*.
2. Spray sole of {waterproof} [[work boot] {shoe} {footwear}] 6 – 8 inches away from surface to thoroughly wet entire surface.
3. Repeat procedure on other sole.
4. Treated surfaces must remain visibly wet for *(Insert corresponding contact time for chosen dilution)*.
5. [[Allow to air dry] {{{Wipe up} {Absorb}}] excess product {with a clean cloth}}.

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

ENTRYWAY SANITIZING SYSTEMS: To reduce cross-contamination between treated surfaces from area to area, set the system to deliver a sanitizing solution of *(Insert appropriate non-food contact dilution from list)*. The [[spray] {foam}] must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to floor. Allow surfaces to remain visibly wet for *(Insert corresponding contact time for chosen dilution)*. Do not mix other foam additives with the sanitizing solution.

(or)

FOAMING ENTRYWAY SANITIZING SYSTEMS: To reduce cross-contamination between treated surfaces from area to area, set the {foaming} system to deliver a sanitizing foam layer approximately 0.5 – 2 inches thick made from a solution of *(Insert appropriate non-food contact dilution from list)*. The [[spray] {foam}] 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. [[Stand and/or walk through foamed area] {or} {allow surfaces to remain visibly wet}] for *(Insert corresponding contact time for chosen dilution)* prior to entering area. Foam area must be washed and replaced daily or when it appears visibly soiled or dirty. Do not mix other foam additives with the sanitizing solution.

FLOOR DRAIN AND DRAINAGE SYSTEMS FOAMING SANITIZER {(FOR USE WITH FOAMERS)}: Thoroughly pre-clean drain with {a} [{brush} {applicator} {sponge,} {rag,} {or} {other means as specified on the cleaner product label} {other} {vigorous physical method}] prior to sanitization. Sanitization will occur only on pre-cleaned surfaces of the drain. Using a foam generator or similar device, set equipment according to manufacturers' instructions to deliver a dilution of 1:256 dilution of this product with water {{{0.5 fl. oz. of this product per gal. of water} {or equivalent use dilution}}}. Apply foam into drain by holding foaming [{nozzle} {wand}] to drain or drainage [{opening} {trough}]. {Hold foaming discharge nozzle with attached drain cover footplate snug against drain opening to ensure foam does not back up out of drain.} Foam for at least 10 seconds or longer depending upon length of drain pipe to sanitize. Check with foam equipment manufacturer for exact time to fill length of drain pipe requiring sanitizing. Foam must completely fill pipe and push water through the (J) trap or other such catch device. Allow the drain to sit for a minimum of 5 minutes before use. The drain can then be returned to service with or without rinsing. It is recommended that a small amount of water be flushed down the drain to refill the (J) trap. Repeat use at least weekly or as may be needed to control (listed) organism growth. Do not mix other foam additives to the sanitizing solution.

{FOOD PROCESSING PREMISES}

FOR USE AS A DISINFECTANT {CLEANER} IN [{FOOD PROCESSING PLANTS/PREMISES} {TOBACCO PREMISES} {FOOD SERVICE ESTABLISHMENTS} {FOOD STORAGE AREAS AND EQUIPMENT}]:

1. Pre-clean visibly soiled areas.
2. Apply use solution of 1.75 fl. oz. of this product per gal. of water {(or equivalent use dilution)} to disinfect 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.
3. Treated surfaces must remain visibly wet for 10 minutes.
4. [{Wipe dry} {with a clean cloth} {or} {allow to air dry}.] {Rinsing of floors is not necessary unless they are to be waxed or polished.}
5. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to treat the following surfaces: utensils, glassware, dishes, or interior surfaces of processing equipment. Note: All food contact surfaces such as appliances and kitchen countertops must be rinsed with potable water after treatment.

MUSHROOM FARM PREMISE USE:

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

Disinfection: Pre-clean visibly soiled areas. Use [{1.75 fl. oz.} {one 1.75-fl. oz. packet}] of this product per gal. of water {(or equivalent use dilution)}. 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 2.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)}. Heavily soiled areas will require repeated cleaning before treatment.

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

{FOR CONTROL OF SMALL FLIES}

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 gross filth, apply a solution of [{3 fl. oz.} {one 3-fl. oz. packet}] of this product per 5 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 visibly 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 [{3 fl. oz.} {one 3-fl. oz. packet}] of this product per 5 gal. of water {(or equivalent use dilution)} into the drain during time of lowest level of drain use. Add 14 fl. 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.

{ANIMAL PREMISES}

(Note to Reviewer: The following statement will be used on all labels with use directions for animal premises.)

Prior to use of this product, remove all {{animals} {poultry}} and feeds 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*: To disinfect hard, non-porous surfaces, prepare a use solution of 1.75 fl. oz. of this product per gal. of water {{(or equivalent use dilution)}}.

Apply use solution 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, waterers, and other treated equipment which can contact food or water with soap or detergent, and rinse with potable water before reuse.

HATCHERIES: Use to treat hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard, non-porous surfaces. Use 1.75 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 1.75 fl. oz. of this product per gal. of water. Apply use solution to treat hard, non-porous vehicle surfaces. Leave treated surfaces visibly wet for 10 minutes or more. Allow to air dry.

DRESSING {/RENDERING} PLANT: To disinfect equipment, utensils, walls, and floors in poultry and animal dressing plants {including offal rooms, exterior walls, and loading platforms}. Remove all visible soils prior to application. Saturate all hard, non-porous surfaces with a solution of 1.75 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.

FOAM DISINFECTANT OF {{POULTRY/TURKEY EQUIPMENT,} {SWINE QUARTERS,} {EQUINE QUARTERS,} {ANIMAL QUARTERS AND KENNELS}}: Pre-clean visibly soiled surfaces. {{Prepare 1.75 fl. oz. of this product per gal. of water {{(or equivalent use dilution)}} {{(1,350 ppm active)}} into bottle and attach bottle to spray nozzle (wand).} {Follow manufacturer instructions to deliver a 1:73 dilution {{{1.75 fl. oz. of this product per gal. of water} {or equivalent use dilution}}}.} Apply foam onto walls, floors, ceilings, and other hard, non-porous surfaces. Surfaces must remain visibly wet for 10 minutes. Scrub using a brush, mop, sponge, or cloth as necessary. Rinse surfaces thoroughly and let air dry.

{SANITIZER DIRECTIONS FOR HARD, NON-POROUS NON-FOOD CONTACT SURFACES IN ANIMAL PREMISES}

FOAM SANITIZER OF {POULTRY/TURKEY EQUIPMENT,} {SWINE QUARTERS,} {EQUINE QUARTERS,} {ANIMAL QUARTERS AND KENNELS:} {{Prepare a use solution of (insert appropriate non-food contact dilution from table or list) into bottle and attach bottle to spray {{nozzle} {wand}}.} {Follow manufacturer instructions to deliver a {{{1:341} {1:204}} dilution {{{(insert appropriate non-food contact dilution from table or list)} {{(or equivalent use dilution)}}}.} Apply foam onto walls, floors, ceilings, and other hard, non-porous surfaces. Surfaces must remain visibly wet for (insert corresponding contact time for chosen dilution). Scrub using a brush, mop, sponge, or cloth as necessary. Rinse surfaces thoroughly and let air dry.

{RESTROOM/BATHROOM}

NON-ACID TOILET BOWL {AND URINAL} DISINFECTANT {/CLEANING} DIRECTIONS:

Remove visible soil prior to disinfection.

From a Concentrate: Add 1.75 fl. oz. of this product directly into the water in the toilet bowl. Brush thoroughly over exposed surfaces and under the rim with a toilet [{brush} {mop}], cloth, {or} sponge. Allow surfaces to remain visibly wet for 10 minutes and flush.

From a Use Solution: Apply a use solution prepared by adding 1.75 fl. oz. of this product per gal. of water to exposed surfaces above the waterline, including under the rim with a toilet [{brush} {mop}], cloth, {or} sponge, {or} {{{hand pump} {coarse}} trigger spray device}. {For spray applications, spray 6 – 8 inches from surface. Do not breathe spray.} Brush or swab thoroughly, then allow surfaces to remain visibly wet for 10 minutes and flush.

FOR HEAVY DUTY CLEANING OF TOILET BOWLS AND URINALS: Pre-clean visibly soiled areas. Empty toilet bowl or urinal and apply 2.5 fl. oz. of this product to exposed surfaces including under the rim with toilet [{brush} {mop}], cloth, {or} sponge, {or} {{{mechanical spray device,} {{{hand pump} {coarse}} trigger spray device}. For sprayer application, spray 6 – 8 inches from surface. Do not breathe spray. To aid in soil removal, allow to soak. Brush or swab thoroughly and allow surfaces to remain visibly wet for 10 minutes, then flush.

{DEEP} CLEANING/DISINFECTING [{WATERFREE} {WATERLESS}] URINALS: Pre-clean visibly soiled surfaces. Remove and properly dispose of cartridge according to manufacturer's directions. Deep clean or disinfect the entire urinal by applying a use solution of 1.75 fl. oz. of this product per gal. of water {(or equivalent use dilution)} directly onto surface. [{Brush} {Scrub}] surfaces and allow surfaces to remain visibly wet for 10 minutes. Wipe surface to clean. Change cartridge as needed. The unit is ready for use.

TO CLEAN WATERFREE {/WATERLESS} URINALS: Remove any debris from the urinal. Spray 0.5 – 1 fl. oz. of use solution onto urinal surface. To prepare use solution: add 1.75 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(1,350 ppm active)}. DO NOT spray product directly onto cartridge. Wipe surface to clean. Change cartridge as needed. The unit is ready for use.

FOR USE TO CLEAN AND DISINFECT SHOWER ROOMS, LOCKER ROOMS AND OTHER LARGE, OPEN AREAS WITH FLOOR DRAINS:

1. Pre-clean visibly soiled areas.
2. Apply use solution of 1.75 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(1,350 ppm active)} to hard, non-porous surfaces {including floors, walls, and ceilings}, making sure not to over spray. To disinfect, surfaces must remain visibly wet for 10 minutes.
3. Scrub using a deck brush or other coarse material as necessary.
4. Rinse surfaces thoroughly and let air dry.
5. Prepare a fresh solution daily or when visibly dirty.

{DEODORIZATION/CLEANING}

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

GENERAL DEODORIZATION: To deodorize, apply 1 fl. oz. of this product per gal. of water to hard, non-porous, non-food contact surfaces. [{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}].

DRAIN/SINK FOAM DEODORIZATION: When used as directed, this product removes and controls plugging and odors caused by accumulation of biofilm and other organic contaminants in drains. Deodorization will only occur on pre-cleaned surfaces of the drain. Thoroughly pre-clean drain with brush applicator prior to deodorization. Brush applicator bristles must be 1 inch in diameter larger than the inner diameter of the drain pipe. Using a foam generator or similar device, set equipment according to the manufacturers' instructions in order to deliver 1:128 dilution {(1 fl. oz. of this product per gal. of water)} {(or equivalent use dilution)} {(780 ppm active)}. Hold foaming [{nozzle} {wand}] to drain, sink, or drainage [{opening} {trough}]. Hold foaming discharge nozzle against or in drain opening to ensure foam does not back up out of drain. Foam for at least 10 seconds or longer depending upon length of drainpipe to deodorize. Foam must completely fill pipe and push water through the (J) trap or other such catch device. Allow foam to sit on drain surface for 10 minutes, then let air dry or rinse. Do not mix other foam additives to the deodorizing solution. A small amount of water must be flushed down the drain to refill the (J) trap. Repeat use at least weekly or as needed to control odors.

{CARPET CLEANING}

SPECIAL INSTRUCTIONS FOR CLEANING CARPETS: This product can be used to clean carpets in industrial, institutional, and commercial areas such as motel and hotel chains, nursing homes, schools, and hospitals. For use on wet-cleanable synthetic fibers. Do not use on wool. Vacuum carpet thoroughly prior to cleaning. Test fabric for color fastness.

For Portable Extraction Units: Mix 1 fl. oz. of this product per gal. of water {(or equivalent use dilution)}.

For Truck Mounted Extraction Machines: Mix 1 fl. oz. of this product per gal. of water {(or equivalent use dilution)} and meter at 5 gal. per hour.

For Rotary Floor Machines: Mix 1 fl. oz. of this product per gal. of water {(or equivalent use dilution)} and apply at the rate of 300 – 500 sq. ft. per 1 gal.

Do not mix this product with other cleaning products. Follow the cleaning procedures specified by the manufacturer of the cleaning equipment. After using this product set the carpet pile and protect the carpet from furniture legs and bases while drying. Do not over wet. If applied to stain resistant nylon carpet, apply a fabric protector according to the carpet manufacturer's directions.

CARPET [{CLEANING} {/DEODORIZING (Not for use in CA.)}] FOR INSTITUTIONAL, INDUSTRIAL AND HOSPITAL USE: This product {cleans} {and deodorizes} the carpet. It can be used in industrial, institutional, and commercial areas such as motels, hotel chains, nursing homes and hospitals. Vacuum carpet thoroughly prior to application. Mix 1 fl. oz. of this product per gal. of water {(or equivalent use dilution)}. Follow the injection and/or extraction procedures as specified for any conventional steam cleaning equipment you are using. For rotary floor machines, mix 1 fl. oz. of this product per gal. of water and spray on carpet at a rate of 300 – 500 sq. ft. per 1 gal. [{For use} {Use this product}] on washable synthetic fibers. Do not use on wool. Test color fastness of carpet before use. Apply diluted product to a small concealed spot, then rub with a clean white cloth. If color changes or transfers to the cloth, a water-based product must not be used. After using the product, set carpet pile in one direction with a stiff brush. Place aluminum foil under the legs of furniture while carpet is drying. Over-wetting can cause carpet to shrink. Manufacturer assumes no responsibility for over-wetting misuse.

Note: This product must not be mixed with other cleaning products.

{WATER AND SMOKE DAMAGE RESTORATION}

SEWER BACKUP AND RIVER FLOODING: To use as a deodorizer, dilute 1.1 – 2.2 fl. oz. of this product per gal. of water, allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil along with non-salvageable materials. Saturate all affected areas with a [{mechanical spray device} {or} [{hand pump} {coarse}] trigger spray device}] before and after cleaning and extraction. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray. Use proper ventilation; open windows. (Not for use in CA.)

CARPETS, CARPET CUSHIONS, UPHOLSTERY, DRAPES AND OTHER POROUS MATERIALS, SUB FLOORS, DRYWALL, TRIM AND FRAME LUMBER, TACKLESS STRIP, AND PANELING: To use as a deodorizer against water damage, extract the excess water. Test hidden area for colorfastness. Dilute 1.1 – 2.2 fl. oz. of this product per gal. of water, allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil. Apply directly with a [{mechanical spray device} {or} [{hand pump} {coarse}] trigger spray device}] to fully saturate affected materials. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray. Roll, brush or agitate into materials. Follow with a thorough extraction. Dry rapidly and thoroughly. (Not for use in CA.)

[{WATER} {AND} {SMOKE}] DAMAGE RESTORATION: Effective against odor caused by smoke and water damage for institutional, industrial and hospital use. This product is particularly suitable for use in water damage restoration. Dilute 1 fl. oz. of this product per gal. of water, allowing for the diluting effect of absorbed water within saturated materials. Saturate affected materials with enough product to remain wet for at least 10 minutes. Use proper ventilation. (Not for use in CA.)

{ALTERNATE CONTAINER/DELIVERY SYSTEMS}

[{AUTOMATED DILUTION SYSTEM} {(DILUTION SYSTEMS TRADE NAME)}] 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)

{Remove {insert color} locking rings.} Push {the} control knob [{sideways} {down}] until [{bottle} {bucket}] icon is completely depressed against the dispensing head {for [{low} {high}] flow rate applications such as filling [{a {coarse} trigger spray bottle} {mop buckets}].} {Use hose with quick-connect, supplying potable water – Connect to dispensing head. Squeeze to dispense. Slide holding lock to dispense into a bucket and free hands.}

(or)

Ensure the hose faucet is turned off. 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 table or 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.

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.

{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 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.

MOP BUCKETS: Fill bucket from dispenser. Set up “Wet Floor” signs. Mop floor surfaces as specified in directions above.

(*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.}

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.

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 inhaled. Harmful if swallowed or absorbed through the skin. Do not breathe spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and chemical-resistant gloves and protective clothing when handling. 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.

{When this product has been diluted according to the directions for use, protective clothing and gloves are not required.}

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}	{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.)

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

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

X FL. 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} {HOSPITAL DISINFECTANT} {GENERAL DISINFECTANT}
{NON-FOOD CONTACT SANITIZER} {FOOD CONTACT SANITIZER}

NOT FOR RESALE

ACTIVE INGREDIENTS:

Alkyl (50%C14, 40%C12, 10%C16)	
Dimethyl benzyl ammonium chloride	4.0%
Octyl Decyl Dimethyl Ammonium Chloride.....	3.0%
Didecyl Dimethyl Ammonium Chloride	1.5%
Diocetyl Dimethyl Ammonium Chloride	1.5%

OTHER INGREDIENTS: 90.0%

TOTAL: 100.0%

KEEP OUT OF REACH OF CHILDREN DANGER {PELIGRO}

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

Mix each (insert fl. 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-

EPA Est. No.

NET CONTENTS: X FL. OZ.