



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

EPA Reg. Number: **95534-2** Date of Issuance: **2/4/26**

NOTICE OF PESTICIDE:

Registration
 Reregistration
(under FIFRA, as amended)

Term of Issuance:

Conditional

Name of Pesticide Product:

Peracetic Brite

Name and Address of Registrant (include ZIP Code):

Jeremy D. Malone
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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:

Date:

2/4/26

Steven Snyderman, Product Manager 33
Regulatory Management Branch II
Antimicrobials Division (7510M)

2. You are required to comply with the data requirements described in the DCI identified below:

- a. Hydrogen Peroxide: GDCI-000595-1127
- b. Peroxyacetic Acid: GDCI-063201-1125

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. 95534-2."

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 04/15/2025

If you have any questions, please contact Srinivas Gowda by phone at 202-565-0078, or via email at gowda.srinivas@epa.gov.

Enclosure: Final Stamped label

ACCEPTED

02/04/2026

Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under
EPA Reg. No. 95534-2

[Brackets denote optional text []]

[Double brackets indication one option [[must] [can]] be chosen]

{ Braces denote notes to reviewer { } }

{ EPA MASTER LABEL – Peracetic Brite ; Draft Date 01/14/2026}

{Front Panel Start}

Peracetic Brite

Cleaner • Broad Spectrum Disinfectant • Food Contact Sanitizer • Deodorizer • Fungicide • Virucide*

ACTIVE INGREDIENTS:

Hydrogen Peroxide.....27.3%

Peroxyacetic Acid.....5.9%

OTHER INGREDIENTS:.....66.8%

TOTAL:..100.0%

KEEP OUT OF REACH OF CHILDREN (KOROC)

DANGER

[PELIGRO]

See additional precautionary statements and directions for use on [side panel] [inside panel] [back panel] [other panel] [attached booklet]

{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	<ul style="list-style-type: none">• 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.• Call a poison control center or doctor for treatment advice.
IF ON SKIN OR CLOTHING	<ul style="list-style-type: none">• Take off contaminated clothing.• Rinse skin immediately with plenty of water for 15-20 minutes.• Call a poison control center or doctor for treatment advice.
IF SWALLOWED	<ul style="list-style-type: none">• Call a poison control center or doctor immediately for treatment advice.• Have person sip a glass of water if able to swallow.• Do not induce vomiting unless told to do so by a poison control center or doctor.• Do not give anything by mouth to an unconscious person.
IF INHALED	<ul style="list-style-type: none">• Move person to fresh air.• If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible.
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.	
GENERAL INFORMATION: 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 web site: www.npic.orst.edu. For emergencies, call the poison control center 1-800-222-1222.

Net Contents: _____ fl ozs. (_____ mL)

{End Front Panel}

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 skin. Do not get in eyes, on skin, or on clothing. Do not breathe spray mist. Wear appropriate protective eyewear such as goggles, face shield, or safety glasses. Wear coveralls over long-sleeved shirt and long pants, socks, chemical-resistant footwear, and chemical-resistant gloves (Barrier Laminate, or Butyl Rubber \geq 14 mils, or Nitrile Rubber \geq 14 mils, or Neoprene Rubber \geq 14 mils, Natural Rubber \geq 14 mils, Polyethylene, or Polyvinyl Chloride (PVC) \geq 14 mils, or Viton \geq 14 mils). Wear chemical-resistant apron when mixing and loading. Wear a minimum of a NIOSH-approved elastomeric half mask respirator with organic vapor (OV) cartridges and combination N1, R, or P filters; OR a NIOSH-approved gas mask with OV canisters; OR a NIOSH-approved powered air purifying respirator with OV cartridges and combination HE filters. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse..

ENVIRONMENTAL HAZARDS

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

This pesticide is toxic to birds, fish and aquatic invertebrates. 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 pesticide is toxic to birds, fish and aquatic invertebrates.

PHYSICAL OR CHEMICAL HAZARDS

STRONG OXIDIZING AGENT. CORROSIVE. Mix only with potable water at 60 - 80°F. Product must be diluted in accordance with label directions prior to use. This product is not combustible; however, at temperatures exceeding 156°F, decomposition occurs releasing oxygen. The oxygen release could initiate combustion. Never bring this product into contact with other sanitizers, cleaners or organic substances.

ORGANISM LIST

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

GENERAL DISINFECTION: This product kills the following bacteria in 10 minutes at 2 fl. oz. per 5 gal. of 400 ppm hard water [(184 ppm active PAA)] and 5% soil, on hard, non-porous surfaces:

Bordetella bronchiseptica [(ATCC 10580)]
Corynebacterium ammoniagenes [(ATCC 6872)]
Enterococcus faecalis [Vancomycin Resistant] [(VRE)] [(ATCC 51575)]
Escherichia coli O157:H7 [(ATCC 35150)]
Listeria monocytogenes [(ATCC 19117)]
Salmonella enterica [(ATCC 10708)]
Salmonella typhi [(ATCC 6539)]
Shigella sonnei [(ATCC 25931)]
Staphylococcus aureus [(ATCC 6538)]
Staphylococcus aureus [Community Acquired Methicillin Resistant][(CA-MRSA)] [(Genotype USA400)]
Staphylococcus aureus [Vancomycin Intermediate Resistant] [(VISA)] [(Strain HIP 5836)]

VIRUCIDAL* PERFORMANCE: This product kills the following viruses in 2 minutes at 4 fl. oz. per gal. of 400 ppm hard water [(1844 ppm active PAA)] and 5% soil, on hard, non-porous surfaces, for spray application only:

Adenovirus Type 5 [(ATCC VR-5)] [(Strain Adenoid 75)]

FUNGICIDAL PERFORMANCE: This product is effective against the following organism in 10 minutes at 1.5 fl. oz. per 5 gal. of 400 ppm hard water [(138 ppm active PAA)] and 5% soil, on hard, non-porous surfaces:

Trichophyton interdigitale [(ATCC 9533)] [(Athlete's foot fungus)]

[FOOD CONTACT] SANITIZING PERFORMANCE: This product is an effective food contact surface sanitizer in 1 minute at [[1 fl. oz. per 3 gal.] [2 fl. oz. per 6 gal.]] of 500 ppm hard water [(154 ppm active PAA)] on hard, non-porous surfaces:

Staphylococcus aureus, ATCC 6538
Escherichia coli, ATCC 11229
Vibrio cholerae [(ATCC 14035)]
Xanthomonas axonopodis [(Citrus Canker)] [(ATCC 49118)]

{Optional Marketing Statements – can be located anywhere on the label}

{LOCATIONS/SURFACES}

{Note to Reviewer: The locations/surfaces have been grouped for space purposes only; they 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. In the case where the location/surface is not registered in the State of California the statement “(Not for use in CA.)” may be added to the location/surface.}

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: {insert surface}

For use [in] [on] {insert location/surface}.

[With Organic Soil [Load]] [For] {insert location}

{LOCATIONS}

- Airline terminals, airports, bus stations, train stations, transportation terminals, public facilities, shipping terminals, travel rest areas, waysides
- Automobiles, cars, trucks, campers, RVs, trailers, automotive garages, auto repair centers, bicycle shops
- Boats, ships, barges, cruise lines, cruise ships, watercrafts
- Boxcars, tankers, and tank trucks
- Buses, public transportation, trains, taxis, airplanes, helicopters
- Delivery trucks, garbage trucks, maintenance vehicles
- Police cars, fire trucks
- Police stations, crime scenes, courthouses, correctional facilities, municipal government buildings, prisons, jails, penitentiaries, correctional institutions
- Recycling centers
- Athletic facilities, locker rooms, exercise rooms, exercise facilities, gyms, gymnasiums, field houses
- Banks, churches, libraries, post offices
- Campgrounds, playgrounds, recreational facilities, picnic facilities
- Day care centers, [children] nurseries, kindergartens, and preschools
- Funeral homes, morgues, mortuaries, burial vaults, mausoleums, cadaver processing areas
- Hotels, motels
- Museums, art galleries, performance/theater centers, movie houses, bowling alleys
- Restaurants, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations, food storage areas, catering, bakeries
- Schools, colleges, dormitories, classrooms, community colleges, universities
- Sports arenas, sports complexes
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms, photocopy centers
- Animal life science laboratories, animal laboratories, animal research centers, animal quarantine areas, animal holding areas, equine farms, [dog] [cat] [animal] kennels, animal breeding facilities, breeding establishments, animal husbandry establishments, grooming establishments, pet animal quarters, animal housing facilities, zoos, tack shops, pet shops, washing areas
- Businesses, office buildings, workstations, break rooms, public restrooms, housekeeping, janitorial rooms
- Cosmetic manufacturing facilities, medical device manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities
- Factories, computer manufacturing sites, toy factories, warehouses
- Institutional, commercial, industrial, institutions, commercial sites, industrial sites, institutional facilities, public places
- Laboratories

- Basements, cellars, bedrooms, attics, garages, living rooms, and porches
- Bathrooms, restrooms, shower rooms, shower and bath areas
- Kitchens and bathrooms and other household areas
- Breweries, canneries, cheese factories
- Bottle washing premises
- Dairy, equine, poultry/turkey farms
- Farmhouses, barns, sheds, tool sheds, [cattle] [swine] [sheep] [horse] barns, pens and stalls, swine quarters, livestock farms, equine quarters, brooder houses, seed houses and veal, calving, hog, cattle and horse operations, chick vans, egg trucks, hatchery and farm vehicles
- Federally inspected meat and poultry plants
- Food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores, wineries
- Food handling and processing areas
- Food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, egg processing plants, poultry and turkey farms, farms, dairy farms, hog farms, meat/poultry processing plants, rendering plants, poultry and animal dressing plants, canneries, meat packing plants, hide and leather processing plants
- Poultry premises [(hatcheries; can not be applied to hatching eggs)]: Egg receiving area; Tray dumping area; Chick processing area; Egg holding area; Chick holding area; Chick loading area; Setter room; Hatchery room (can not be applied to hatching eggs); Poultry buildings
- Processing facilities for fish, milk, citrus, wine, fruit, vegetable, ice cream and potato and beverage plants
- Swine premises: Farrowing barns and areas; Dressing plants; Blocks; Waterers and feeders; Loading equipment; Creep area; Hauling equipment; Nursery; Chutes area
- Tobacco plant premises
- Life care retirement communities, elder care centers, elder care facilities (not for use on hospital/healthcare sites/surfaces)

{MATERIAL COMPATIBILITY}

Not recommended for use on copper, brass, granite, marble, or zinc. Do not use on unsealed/uncoated marble or unsealed/uncoated terrazzo floors.

NOTE: This product is compatible with the listed materials. If product is intended to be used on any other surface, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.

{SURFACES}

- [Countertops] [counters], countertop laminates, stovetops [stoves], [bathroom, kitchen] sinks, tub surfaces, shelves, racks, carts, appliances, refrigerators†, ice machines†, microwave ovens
- Dishes, [glassware][glasses], silverware, cooking utensils, eating utensils, plastic and other hard, non-porous cutting boards, plastic and other hard, non-porous chopping blocks, coolers†, ice chests†, refrigerator bins† used for meat, vegetables, fruit and eggs, Tupperware®
- Sealed floors, finished floors, high speed burnished floors, conductive flooring, walls, ceilings, fixtures
- Glass surfaces, aluminum, laminated surfaces, metal, plated steel, stainless steel, glazed porcelain,

glazed [restroom] tile, glazed [restroom] ceramic, sealed granite, sealed marble, plastic [such as polyvinylchloride, polystyrene or polypropylene], sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome, Plexiglas®, enameled surfaces, painted [finished] woodwork, Formica®, vinyl and plastic upholstery, washable wallpaper, windows, mirrors, painted surfaces

- Hard, non-porous surfaces of highchairs, baby cribs, diaper changing stations, infant bassinets/cribs/warmers/incubators/care equipment, folding tables, hampers, laundry pails, empty diaper pails
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, vanity tops, and restroom fixtures, bathroom fixtures, bathroom bowls, basins, tubs
- Tables, chairs, desks, folding tables, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans/pails, trash barrels, trash cans, trash containers, industrial waste receptacles and garbage handling equipment, shelves, racks and carts, door knobs and handles
- Sealed foundations, steps, plumbing fixtures, finished baseboards and windowsills
- And other hard, non-porous surfaces
- Hard, non-porous surfaces of automobile interiors, mats, crates, cabs, and wheels
- Hard, non-porous surfaces of commercial florist pots, flats and flower buckets, work areas and benches
- Hard, non-porous surfaces of hard hats, headphones
- Hard, non-porous surfaces of picnic tables and outdoor furniture
- Kennel runs, cages, kennel/cage floors, conductive flooring, examination tables, veterinary x-ray tables, loading platforms, animal equipment
- Large inflatable, non-porous plastic and rubber structures such as animals, promotional items, moonwalks, slides, obstacle course, play and exercise equipment
- Maintenance equipment
- Non-wooden picnic tables and outdoor furniture except cushions and wood frames
- Playground equipment
- Slurpee® machines, drinking fountains
- Telephones and telephone booths
- Hard, non-porous surfaces of wrestling and gymnastic mats, athletic mats, athletic training tables, physical therapy tables, exercise equipment, athletic helmets, wrestling/boxing headgear, athletic shoe soles, and locker rooms [areas]
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment
- Citrus processing equipment and holding tanks
- Equipment, pipelines, tanks, vats, filters, evaporators, pasteurizers, and aseptic equipment in dairies, breweries, wineries, beverage and food processing/packing plants, and egg processing/packing equipment surfaces
- Hard, non-porous surfaces in food [preparation] [and] [storage] areas
- Hatchers, setters, trays, racks, egg flats, chick boxes, egg cases, vans and trash containers, seed houses, poultry/turkey equipment, carts, sexing tables, and automated tray, rack and buggy washers, egg receiving and egg holding areas
- Harvesting & handling equipment
- Ice machines†
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils
- Meat packing plant surfaces such as livestock vehicles and holding pens, receiving areas and delivery

chutes, slaughter areas and conveyors, hand, rub and guide rails, post knock cabinets, stands and flooring surfaces, chains and moving process lines, chutes, conveyors, tallow and animal feed production surfaces, processed product and offal equipment surfaces, fabrication and processing areas covering cold storage areas, stainless steel cut out and prep tables, and other stainless surfaces

- Tobacco plant equipment
- Wine processing equipment and holding tanks
- Protective eyewear, goggles, light lens covers, optical instruments/implements (not for use on contact lenses.)
- Hard, non-porous surfaces of unit stools, CPR training mannequins, curing lights, light lens covers, countertops.
- Exhaust fans, refrigerated storage and display equipment†, coils and drain pans of air conditioning†, refrigeration equipment† and heat pumps†
- Interior hard, non-porous surfaces of water softeners, reverse osmosis units, ice machines†, water coolers†, water holding tanks and pressure tanks

† Treated surfaces must be at room temperature.

DISINFECTION MARKETING CLAIMS

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

- 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, hot rocks, or driftwood.)
- Cleans and disinfects hard, non-porous surfaces of non-medical (i.e., industrial and firefighting) respirators in industrial, commercial and institutional premises.
- Cleans and disinfects hard, non-porous surfaces without dulling gloss.
- Cleans, disinfects and deodorizes on hard, non-porous surfaces.
- Cleans, disinfects and deodorizes hard, non-porous surfaces by killing many odor-causing microorganisms.
- Cleans, disinfects and eliminates odors leaving hard, non-porous surfaces smelling clean and fresh.
- Cleans, disinfects and deodorizes hard, non-porous surfaces by killing odor-causing microorganisms.
- Cleans, disinfects and deodorizes hard, non-porous surfaces [with no rinsing required].
- Disinfects hard, non-porous, surfaces in one step [with no rinsing required].
- Cleans, disinfects and deodorizes hard, non-porous surfaces such as flower buckets, walls, floors of coolers, shippers, greenhouse packing areas, garbage pails, design and packing benches, and countertops, and other areas where obnoxious odors develop.
- Cleans, sanitizes and disinfects hard, non-porous surfaces of personal protective safety equipment, protective headgear, athletic helmets, wrestling/boxing headgear, athletic shoe soles, hard hats, headphones, half mask respirators, full face breathing apparatus, gas masks, goggles, spectacles, face shields, hearing protectors and ear muffs. Rinse all equipment that comes in prolonged contact with skin before reuse with clean warm water (about 120° F), and allow to air dry. (Precaution: Cleaning at 120° F temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.)
- Cleans, sanitizes and disinfects hard, non-porous equipment and surfaces.
- Cleans, shines, deodorizes and disinfects all hard, non-porous surfaces [listed on the label].
- Concentrated broad-spectrum disinfectant/virucide*

- Disinfects [Disinfectant].
- Disinfects hard, non-porous athletic surfaces.
- Disinfects [[kitchen] [and] [bathroom]] surfaces [and floors].
- Economical concentrated disinfectant designed for daily cleaning [and easy on surfaces].
- Effective against Multidrug Resistant Bacteria (MDRBs) *Staphylococcus aureus*, [(Genotype USA400)] Community Acquired Methicillin Resistant [(CA-MRSA)], *Enterococcus faecalis* Resistant to Vancomycin [(VRE)].
- Effective [for daily use] against *(insert any organism from list of organisms)* .
- Has been formulated to aid in the reduction of cross-contamination on hard, non-porous treated surfaces in schools, institutions and industry.
- Helps reduce cross-contamination on hard, non-porous treated surfaces.
- Is a [bowl and] bathroom cleaner, which cleans, disinfects and deodorizes.
- Is a cleaner and [[deodorant] [odor-counteractant] [odor-neutralizer]] designed for [[general cleaning] [and] [disinfecting], [deodorizing]] on hard, non-porous surfaces.
- Is a cleaner designed for [[general cleaning], [and] [disinfecting], [deodorizing]] on hard, non-porous surfaces.
- Is a concentrated broad spectrum disinfectant that is effective against a broad spectrum of bacteria, is virucidal*, [and] kills odor causing bacteria when used as directed.
- Is a disinfectant for cleanroom and laboratory areas to disinfect washable, hard, non-porous, non-food contact surfaces such as: laminar- airflow equipment and BioSafety cabinet work surfaces and exterior surfaces of the following: countertops, sinks, plumbing fixture surfaces, and incubators†, refrigerators† and centrifuge surfaces of metal, stainless steel, glass, plastic [such as polystyrene or polypropylene], Formica®, and vinyl.
- [Is a disinfectant cleaner that] cleans, disinfects and deodorizes in one labor saving step when used according to the directions for disinfection.
- Is a multi-surface cleaner, deodorizer and disinfectant.
- Is a germicidal+ [disinfectant] cleaner and deodorant [odor-counteractant] [odor neutralizer] designed for general cleaning, [and] disinfecting, [deodorizing] [of] hard, non-porous surfaces.
- Is a one-step disinfectant that is effective against a broad spectrum of bacteria, is virucidal* and inhibits their odors when used according to the directions for disinfection.
- Is a proven disinfectant, cleaner, sanitizer, and virucide*.
- Is a versatile disinfectant & sanitizer for veterinarian, veterinary practice, animal care, animal laboratory, and agricultural and farm premise applications.
- Is an effective [[bactericide] [and] [virucide*] [disinfectant]] in the presence of [[organic soil] [5% [blood] serum]].
- Is designed to provide both general cleaning and disinfection
- Is for use 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, federally inspected meat and poultry plants as a floor and wall cleaner for use in all departments, and federally inspected meat and poultry plants as a disinfectant agent for use in all departments.
- Kills 99.9% of [[germs+] [bacteria] [and] [viruses]] on hard, non-porous surfaces [in the [kitchen] [and] [bathroom]].
- Kills 99.9% of *(insert virus* name from approved organism listing for this product)*.
- Kills, removes and destroys 99.9% of germs+, bacteria and viruses on hard, non-porous surfaces.

- Kills 99.9% of [any disinfection organism listed] on hard, non-porous surfaces.
- germs+ on [the] hard, non-porous surfaces [of [kitchen] sealed floors].
- bacteria -and/or- germs+ [[that get] tracked into your [home] [institution] [kitchen] [by shoes -and/or-pets -and/or- kids] [from outside] [every day].
- bacteria [on [kitchen] [bathroom] [institutional] [the] floor[s]] [ordinary dish soap can't].
- Kills 99.9% of germs+.
- May be used to clean and disinfect finished floors.
- May be used to clean and disinfect floor areas, sinks, faucets, bathrooms, and tubs.
- Multi surface cleaner disinfectant.
- [One-step] disinfectant when used in accordance with disinfection directions.
- Proven one-step disinfectant - virucide* [which is effective in water up to 400 ppm hardness in the presence of 5% serum contamination] when used in accordance with disinfection directions.

† Treated surfaces must be at room temperature

+ Kills *Salmonella enterica*, *Staphylococcus aureus*, *Trichophyton interdigitale*, and *Adenovirus*

SANITIZATION MARKETING CLAIMS

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

- Escherichia coli [(E. coli)] and Staphylococcus aureus [(Staph)] are common germs+ found where food is prepared and stored.
- Eliminates [kills] 99.999% of bacteria commonly found on hard, non-porous kitchen surfaces [in 60 seconds].
- For use as a food contact surface sanitizer at [[1 fl. oz. of this product per 3 gal. of water [(154 ppm active PAA)]] [2 fl. oz. of this product per 6 gal. of water [(154 ppm active PAA)]] on hard, non-porous surfaces.
- Has demonstrated 99.999% reduction of organisms (*Staphylococcus aureus*, *Escherichia coli*, *Vibrio cholerae*, *Xanthomonas axonopodis*) after 60 seconds exposure period in the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.
- Is a food contact surface sanitizer on hard, non-porous surfaces.
- Is effective as a sanitizer when solution is prepared in water of up to 500 ppm hardness as CaCO₃ on hard, non-porous food contact surfaces.
- Is for use as a sanitizer in bottling and beverage dispensing equipment, beer fermentation and holding tanks, sanitary filling of bottles and cans [in the final rinse application], and for external spraying of filling and closing machines and in wineries for use on holding tanks, floors and processing equipment.
- Is for use as a food grade egg shell sanitizer.
- Kills 99.999% of bacteria like Escherichia coli, Escherichia coli O157:H7 and Staphylococcus aureus, on hard, non-porous food contact kitchen surfaces in 60 seconds.
- Regular, effective cleaning and sanitizing of equipment utensils and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those microorganisms that [which] are present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

- Sanitizes hard, non-porous [[kitchen] [and] [bathroom]] surfaces [and floors].
- To reduce cross contamination on treated hard, non-porous surfaces, kitchenware and food contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.
- Use this product to sanitize 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.
- Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and hard, nonporous food contact surfaces of equipment must be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.

+ Kills *Salmonella enterica*, *Staphylococcus aureus*, *Trichophyton interdigitale*, and *Adenovirus*

GENERAL MARKETING CLAIMS

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

- Antibacterial.
- Can be applied through low-pressure sprayer systems. Follow manufacturers' instructions when using this equipment.
- Clear formula. (**Note to Reviewer:** *To be used only when no dyes are present.*)
- Clear drying formula.
- Closed loop automated dispensing reduces employee exposure to concentrate product.
- Closed loop automated dispensing reduces the risk of spills.
- Contains hydrogen peroxide.
- Contains no fragrances. (**Note to Reviewer:** *To be used only when no fragrances are present.*)
- Cuts cleaning time.
- Evaporates completely.
- Antibacterial.
- Can be applied through low-pressure sprayer systems. Follow manufacturers' instructions when using this equipment.
- Clear formula. (**Note to Reviewer:** *To be used only when no dyes are present.*)
- Clear drying formula.
- Closed loop automated dispensing reduces employee exposure to concentrate product.
- Closed loop automated dispensing reduces the risk of spills.
- Contains hydrogen peroxide.
- Contains no fragrances. (**Note to Reviewer:** *To be used only when no fragrances are present.*)
- Cuts cleaning time.
- Designed for daily use on hard, non-porous surfaces.
- Evaporates completely.

CLEANING AND DEODORIZATION MARKETING CLAIMS

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

- [Also] eliminates odors leaving surfaces smelling clean and fresh.
- [Also] [[removes] [eliminates]] odors [caused by] [[bacteria] [and] [non-fresh foods]] [leaving [restroom] [kitchen] surfaces smelling clean and fresh].
- Can be used for daily cleaning.
- Can be used where odors are a problem.
- [Cleans] [Cleaner]
- Cleans [and shines] [by [removing] [dirt] [grime] [and food soils in food preparation and processing areas]] [everyday kitchen messes] [non-food contact kitchen surfaces and food preparation areas] [like dirt, grease and food stains].
- Cleans quickly by removing dirt, grime, food residue, body oils, dead skin, blood and other organic matter commonly found in (insert site from Locations).
- 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.
- [[Controls] [Reduces] [Eliminates] [Neutralizes] [Destroys]] odors to make your [[home] [kitchen] [bathroom]] sanitary.
- Cuts [through tough] grease and grime.
- [Deodorizes] [Deodorant] [Deodorizer]
- Deodorizes by killing microorganisms that cause offensive odors.
- Deodorizes hard, non-porous surfaces in restroom areas, behind and under sinks and counters, garbage cans and garbage storage areas, and other places where bacterial growth can cause malodors.
- Deodorizes hard, non-porous surfaces by killing microorganisms that cause offensive odors.
- Is a floor cleaner.
- Is for use in work areas such as tool rooms and garages for odor control and light duty cleaning.
- Is for non-scratch cleaning of showers and tubs, shower doors and shower curtains.
- Is formulated to provide effective cleaning strength that will not dull high gloss floor finishes with repeated use.
- Kills odor-causing bacteria.
- Kills odor-causing bacteria in the [[kitchen] [bathroom]].
- [[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 long lasting freshness against tough [pet] odors such as odors from litter boxes and pet accidents.
- Provides effective cleaning strength that will not dull most metal-interlock floor finishes, and does not require a rinse prior to recoat.
- Removes dirt.
- Removes stains
- Removes and/or cleans (insert stains(s)/soils(s) from list below)

Bathtub ring; Blood; Body oils; Dirt; Fecal Matter; Grime; Laboratory stains; Other organic matter; Urine

DIRECTIONS FOR USE

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

FOR USE AS A [ONE-STEP] [GENERAL] [BROAD SPECTRUM] DISINFECTANT [FUNGICIDE] [DEODORIZER] [CLEANER] ON HARD, NON-POROUS SURFACES:

1. Pre-clean visibly soiled areas.
2. Apply use solution of 2 fl. oz. of this product per 5 gal. of water [(184 ppm active PAA)] [(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. Prepare a fresh solution daily or when visibly dirty.

FOR USE AS A [ONE-STEP] VIRUCIDE* ON HARD, NON-POROUS SURFACES:

1. Pre-clean visibly soiled areas.
2. Apply use solution of 4 fl. oz. of this product per gal. of water [(1844 ppm active PAA)] [(or equivalent use-dilution)] to hard, non-porous surfaces with a [mechanical spray device,] [hand pump] [coarse] trigger spray device.] Spray 6 - 8 inches from surface. Do not breathe spray].
3. Treated surfaces must remain visibly wet for 2 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.

CLEANING AND DISINFECTING HARD, NON-POROUS SURFACES ON PERSONAL PROTECTIVE EQUIPMENT [(RESPIRATORS)] (exterior surfaces only):

Pre-clean equipment if visibly soiled to ensure proper surface contact. 2 fl. oz. of this product per 5 gal. of water [(184 ppm active PAA)] [(or equivalent use-dilution)]. Gently mix for uniform use solution. Apply use solution to surfaces of the exterior surfaces of respirator 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]. Rub with brush, cloth, or sponge. Treated surfaces must remain visibly wet for 10 minutes. Remove excess solution from equipment prior to storage. The user must comply with all OSHA regulations for cleaning respiratory protection equipment (29 CFR § 1910.134). Prepare a fresh solution daily or when visibly dirty.

FOOD CONTACT SURFACE SANITIZING DIRECTIONS

[For Mechanical Operations: Prepared use solution cannot be reused for sanitizing.]

[For Manual Operations: Fresh cleaning solutions must be prepared daily or more often, if the solution becomes visibly diluted or soiled.]

Prior to application, remove visible food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE [FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS] DIRECTIONS :

[OR]

TO SANITIZE HARD, NON-POROUS FOOD CONTACT SURFACES, [FOOD PROCESSING EQUIPMENT] [AND] [OTHER HARD, NON- POROUS SURFACES IN FOOD PROCESSING LOCATIONS], [DAIRIES], [RESTAURANTS], [BARS], [AND] [IN A THREE COMPARTMENT SINK]:

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2 fl. oz. of this product per 6 gal. of water [(or equivalent use dilution)] for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food [so that little or no residue remains]. Do not rinse.

For articles too large for immersing, apply a use solution of 2 fl. oz. of this product per 6 gal. of water [(or equivalent use dilution)] to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, hand pump or 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. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse.

Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications but may be used for other purposes such as cleaning.

FOOD SERVICE SANITIZATION RECOMMENDATIONS 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 equipment and utensils by immersion in 2 fl. oz. of this product per 6 gal. of water for at least 1 minute at a temperature of 75° F.
4. For equipment and utensils too large to sanitize by immersion, apply use solution of 2 fl. oz. of this product per 6 gal. of water by rinsing, spraying, or swabbing until visibly wetted for 1 minute. Do not breathe spray.
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.

DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash hard, non-porous utensils and glasses whenever possible.

2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 2 fl. oz. of this product per 6 gal. of water. Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh solution daily or when visibly dirty.

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

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

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

1. Turn off refrigeration and allow surfaces to come to room temperature.
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 2 fl. oz. of this product per 6 gal. of water [(or equivalent use dilution)] by direct pouring, by circulating through the system, or by hand pump or 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. Allow sanitized surfaces to adequately drain before contact with food/liquid. Do not rinse. Return machine to service.
5. Prepare a fresh solution daily or when visibly dirty.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF [ICE MACHINES], [WATER COOLERS], [WATER HOLDING TANKS] [AND] [PRESSURE TANKS]:

[Note to Reviewer: Must choose appropriate instructions below.]

Ice Machines - Treated surfaces must be at room temperature. Sanitization must occur after initial installation, after the machine is serviced and periodically during its use.

1. Shut off incoming water line to machine and turn off refrigeration. Allow surfaces to come to room temperature.
2. Wash with a compatible detergent and rinse with potable water before sanitizing. [Note: Use this direction only if applicable.]
3. Apply a solution of 2 fl. oz. of this product per 6 gal. of water [(or equivalent use dilution)] by mechanical spray, direct pouring, or by circulating through the system.
4. Allow surfaces to remain visibly wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain and then air dry before contact with liquid.
5. Return machine to normal operation.

[[Water Coolers], [Water Holding Tanks] [and] [Pressure Tanks]] - Treated surfaces must be at room temperature. Sanitization must occur after initial installation, after the system is serviced and periodically during its use.

1. Shut off incoming water line.
2. Turn off refrigeration and allow surfaces to come to room temperature. [Note: Use this direction only if applicable.]
3. [[Units] [Tanks]] must be washed with a compatible detergent and rinsed with potable water before sanitizing. [Note: Use this direction only if applicable.]
4. Prepare a solution of 2 fl. oz. of this product per 6 gal. of water [(or equivalent use dilution)]. Apply and/or circulate solution to visibly wet all hard, non-porous surfaces for a minimum contact of 1 minute.
5. Allow sanitized surfaces to adequately drain and then air dry before contact with liquid. Do not rinse.
6. Return to service by opening incoming water lines.

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 2 fl. oz. of this product per 6 gal. of water [(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 2 fl. oz. of this product per 6 gal. of water [(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.

BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS:

For sanitizing of 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 2 fl. oz. of this product per 6 gal. of water. 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.

FINAL SANITIZING BOTTLE RINSE:

This product may be used as a final sanitizer rinse, followed by adequate draining for returnable and non-returnable bottles at 2 fl. oz. of this product per 6 gal. of water [(or equivalent use-dilution)].

[BEER FERMENTATION AND] [MILK] STORAGE TANK SANITIZER DIRECTIONS:

For sanitizing hard, non-porous beer fermentation and holding tanks, wine, citrus, [milk] and food processing storage and holding tanks. Wash with a compatible detergent and rinse with potable water before sanitizing. Prepare a solution of 2 fl. oz. of this product per 6 gal. of water for mechanical or automated systems. [Follow manufacturers' directions for use for application equipment.] Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with [food] [liquid]. Do not rinse. For mechanical operations or automated systems, the used sanitizing solution must not be reused.

SANITIZING EGG SHELLS INTENDED FOR FOOD DIRECTIONS:

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 2 fl. oz. of this product per 6 gal. of water [(or equivalent use dilution)]. Wet eggs thoroughly with a mechanical spray device, hand pump or coarse trigger spray device. Spray 6 - 8 inches from surface and allow eggs to remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before casing or breaking. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. The solution must not be re-used for sanitizing eggs. Do not breathe spray.

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

FOR TREATMENT OF [MEAT] [SEAFOOD] [AND] [POULTRY], [FRUIT AND VEGETABLE] [NUTS] [OR] [TOBACCO PROCESSING PLANT[S]] [CONVEYOR[S]] [BELTS]:

Remove visible 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 and then rinse equipment with a sanitizing solution. During processing apply [insert appropriate food contact sanitization dilution here] to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain visibly wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray. Do not breathe spray.

FUNGICIDAL

TO KILL FUNGI:

1. Pre-clean visibly soiled areas.
2. Prepare use solution by adding 1.5 fl. oz. of this product per 5 gal. of water [(or equivalent dilution)].
3. Apply use solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, [by immersion], [auto scrubber], [mechanical spray device,] [hand pump] [coarse] trigger spray device.] For spray applications, spray 6 - 8 inches from surface. Do not breathe spray].
4. Treated surfaces must remain visibly wet for 10 minutes.
5. [Wipe dry] [with a clean cloth] [or] [allow to air dry]. [Rinsing of floors is not necessary unless they are to be coated with finish or restorer.]
6. Prepare a fresh solution daily or when visibly dirty.

DEODORIZING/CLEANING

FOR USE AS A [GENERAL] CLEANER [AND/OR DEODORIZER]: Apply a use solution of 2 [- 3] fl. oz. of this product per gal. of water [(or equivalent use dilution)] to hard, non-porous surfaces. [Rinse] [Wipe up excess liquid [with a paper towel] [and] [or] [Allow to air dry]. For heavy-duty use, [add] [mix] [apply] 4 fl. oz. of this product per gal. of water to clean hard, non-porous surfaces.

TO CLEAN/REMOVE SOAP SCUM: Apply a use solution of 2 [- 3] fl. oz. of this product per gal. of water onto soils and wipe clean [with a [dry paper towel] [or] [lint-free cloth] [or] [microfiber cloth] [or] [sponge]]. No rinsing necessary. [For best results, use a [dry paper towel] [or] [lint-free cloth] [or] [microfiber cloth] [or] [sponge].] Repeat for heavily soiled areas. For stubborn stains or heavily soiled areas or tougher jobs, allow product to penetrate [dirt] [and]/[or] [soap scum] before wiping. For best results, use regularly to prevent dirt and soap scum build-up.

GENERAL DEODORIZATION: To deodorize, apply 2 [- 3] fl. oz. of this product per gal. of water [(or equivalent use dilution)] to hard, non-porous surfaces. [Rinse] [Wipe up excess liquid [with a paper towel] [and] [or] [Allow to air dry].

GLASS CLEANING [/DEODORIZING] DIRECTIONS: Use a 2 [- 3] fl. oz. of this product per gal. of water use solution to clean and deodorize windows, mirrors, and glass surfaces. Use a coarse spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray. Rub with sponge or cloth. Change cloth, sponge, or towels frequently to avoid re-deposition of soil.

BOOSTER FOR ALKALINE DETERGENTS TO CLEAN FOOD PROCESSING EQUIPMENT: This product is an effective oxygen bleach cleaning booster for use with alkaline detergents. For cleaning applications as a detergent booster, use 2 - 7 fl. oz. of this product per gal. of water detergent solution to aid in the removal of organic soils. All hard, non-porous food contact surfaces treated with this boosted detergent must be rinsed thoroughly with a potable water rinse followed by sanitizing with an approved food contact surface sanitizer.

BOOSTER FOR ACID DETERGENTS TO CLEAN FOOD PROCESSING EQUIPMENT: This product is an effective oxygen bleach cleaning booster for use with acidic detergents. For cleaning applications as a

detergent booster, use 2 - 7 fl. oz. of this product per gal. of water detergent solution to aid in the removal of organic soils. All hard, non-porous food contact surfaces treated with this boosted detergent must be rinsed thoroughly with a potable water rinse followed by sanitizing with an approved food contact surface sanitizer.

EMERGING VIRAL PATHOGEN CLAIMS

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

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

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

- Enveloped viruses
- Large non-enveloped viruses

<i>For an emerging viral pathogen that is a(n)...</i>	<i>...follow the use directions for the following organisms on the label:</i>
Enveloped virus	Adenovirus Type 5 (ATCC VR-5)
Large non-enveloped virus	Adenovirus Type 5 (ATCC VR-5)

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

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

STORAGE AND DISPOSAL

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

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 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 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.

WARRANTY STATEMENT:

Manufacturer makes no guarantees or warranties, expressed or implied, regarding the performance of this product in the absence of control over how it is used.

Manufactured by:

Enviro-BRITE Solutions, LLC

5606 F-41

Oscoda, Michigan 48750

Lot #: _____

EPA Registration No. 95534-

EPA Establishment No. XXXXX-XX-X