OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION
WASHINGTON, D.C. 20460

June 14, 2024

Lia D. Murty, PhD
Consultant for Service Wing Organic Solutions, LLC
Spring Regulatory Sciences
Electronic Transmittal: LMurty@springregulatory.com

Subject: Label Amendment – Removal of the precautionary statements and first aid from the label
Product Name: D.O.D.
EPA Registration Number: 96865-1
Received Date: 8/26/2022
Action Case Number: 00389269

Dear Dr.Lia D. Murty:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA), as amended, is acceptable. This approval does not affect any conditions that were previously imposed on this registration. You continue to be subject to existing conditions on your registration and any deadlines connected with them.

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. Pursuant to 40 CFR 156.10(a)(6) you must submit one copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. “To distribute or sell” is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

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.

Your release for shipment of the product constitutes acceptance of these conditions. If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. If you have any questions, please contact Casscius Colbert by phone at via email at colbert.casscius@epa.gov.

Sincerely,

Luisa C. Samalot-Freire, Product Manager (31)
Regulatory Management Branch I
Antimicrobials Division (7510M)
Office of Pesticide Programs
U.S. Environmental Protection Agency

Enclosure- Stamped Label

[EPA Master Label]

[Denotes Optional Text]
{Denotes Notes to EPA Reviewer}
{Front Panel start}

ACCEPTED
06/14/2024
Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 96865-1

D.O.D.

[Disinfectant On Demand]

{Alternate Name Brand(s):
Disinfectant On Demand
D.O.D-500
}

Aqueous Solution of Sodium Chloride

D.O.D. solutions:

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

Active Ingredients:	
Hypochlorous Acid……..	0.046%
Other Ingredients	99.954%
Total	100.000%

Contains 500 ppm Free Available Chlorine (FAC)

KEEP OUT OF REACH OF CHILDREN

Net Contents: _____

EPA Reg. No. 96865-1 EPA Est. 96865-XX-X

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

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

{End Front Panel}

{Marketing Copy – all claims in marketing section are optional}

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

+ Effective against Staphylococcus aureus MRSA, Salmonella enterica, Pseudomonas aeruginosa
+ Effective against non-enveloped viruses* [[such as – or – e.g.,] [(] [[norovirus], [adenovirus], [rhinovirus], [rotavirus] [)] [which] [are broadly antiviral and capable of inactivating both enveloped and non-enveloped viruses*]
+ Effectively disinfects hard, non-porous, environmental surfaces
+ Eliminate(s) 99.99% of bacteria and viruses* on treated hard nonporous surfaces where you [touch] [work] [play] [live]
+ Eliminates odors at their source; bacteria – and/or – yeast
+ Eliminates – or – Removes food odors [like garlic – and/or – fish – and/or – onion]
+ Eliminates – or – Removes [smoke] [urine] [feces] [fish] [foul] [body] odors
+ Eliminates – or – Removes pet odors [like urine – and/or – feces – and/or – vomit – and/or – "wet dog" smell]
+ Eliminates – or – Reduces odors caused by bacteria – and/or – yeast [in the kitchen – or – bathroom]
+ [Eliminates] [removes] Odors
+ For daily use [sanitization]
+ For use in (insert one or more of the use sites listed on the label)
+ For use on (insert one or more of the use surfaces listed on the label)
+ For use on high touch surfaces
+ [Fight(s)] [Kill(s)] [Eliminates] 99.99% of Salmonella enterica on treated hard nonporous surfaces
+ Fight(s) – and/or - Kill(s) – and/or – Eliminates – and/or – Effective against Staphylococcus aureus MRSA
+ [Fight(s)] [Kill(s)] [Eliminates] 99.99% of Pseudomonas aeruginosa on treated hard nonporous surfaces
+ Kills Pandemic 2009 H1N1 influenza A virus [(formerly called swine flu)]
+ Kills – or – Effective against H1N1 Swine Influenza virus
+ Kills – or – Effective against Clostridium difficile (C. diff) spores
+ Reduces Clostridium difficile – or – Clostridium difficile (C. diff) – or – C. difficile – or – C. diff from treated surfaces
+ Can help reduce the risk of cross contamination between treated hard, non-porous surfaces
+ A New Generation [of] Disinfectant
+ 3 in 1 Formula (Cleaner, odor eliminator and disinfectant[†])
+ Inspired by how you want [need] to disinfect
+ Invented to disinfect the way you want [need]
+ Just as [gentle] [mild] as [dish soap] [and] [water]
+ Kills 99.99% of bacteria on treated hard nonporous surfaces
+ Kills 99.99% of many common bacteria on treated hard nonporous surfaces
+ Kills 99.99% of odor-causing bacteria on treated hard nonporous surfaces
+ Kills 99.99% of common household bacteria – and/or – viruses* on treated hard nonporous surfaces
+ Kills 99.99% of bacteria – and/or – viruses* [on treated hard nonporous surfaces you touch most]
+ Low Odor
+ Fresh – and/or – Clean Scent
+ The smell of clean
+ Breath Easy: [Fragrance Free] [No Harsh Fumes] [No Harsh Chemicals]
+ No harsh fumes to irritate [pet] [dog] noses
+ No worries about pet licking after cleaning
+ Worry free use in [kennels] [litter box] [pet areas] [baby rooms] [nurseries]
+ Use for a [fresh] [home] [environment] [kitchen]
+ Alcohol free [formula]
+ Dye free [formula]
+ Fragrance free [formula] [will not irritate your [dog's] [pet's] nose]
+ Phenol free [formula]
+ VOC free [formula]
+ No – and/or Never any [alcohol] [dyes] [fragrances] [phenols] [VOCs] [harsh fumes] [harsh chemicals]
+ Non-flammable [formula]
+ Non-greasy [formula]
+ Nonsticky [formula]

+ Leaves no [sticky] [greasy] [flammable] [harmful] [harsh] [chemical] residual – or – residue [on surfaces] [after evaporation]
+ [It] Breaks down into saline solutions
+ Contains no phosphates
+ Kills – or – Effective against 99.99% of bacteria on treated hard nonporous surfaces
+ Kills – or – Effective against 99.99% of viruses* on treated hard nonporous surfaces
+ Kills – or – Effective against 99.99% of pathogens on treated hard nonporous surfaces
+ Kills – or – Effective against 99.99% of yeast on treated hard nonporous surfaces
+ Leaves surfaces disinfected [sanitized]
+ Made in the USA (may include graphic of American flag)
+ One-step cleaner and disinfectant†
+ One-step disinfectant cleaner† designed for general cleaning and disinfecting hard, non-porous environmental surfaces in health care facilities – or – (insert use site(s) from table 1)
+ Ready-to-use [cruise line] [daycare] [dental] [hospital] [household] [institutional] [residential] [veterinarian] disinfectant
+ For use in (list any use site(s))
[applications] [environment] [wells] [lines] [pipes]
+ Gentle enough for use (in – or – throughout the (insert use site(s) from tables 1-5)
+ Gentle for use (on (insert use surface(s) from tables 1-5)
+ Ready-to-Use [Formula]
+ No mixing required
+ No rinse formula
+ No rinsing required
+ No wiping required
+ Multi-surface sanitizer
+ Sanitize kitchen surfaces
+ Sanitizer to go
+ Disinfectant to go
+ Sanitize without rinsing
+ The answer to your disinfecting needs
+ The answer to your sanitizing needs
+ The convenient way to disinfect
+ The convenient way to sanitize
+ Use in public – or – common places where bacteria – and/or – viruses* may be of concern on hard, non-porous surfaces
+ Use where control of cross-contamination between treated surfaces is of Prime importance
Glass sanitizer
Household sanitizer
Institutional sanitizer
Restaurant sanitizer
Consumer [Line] [Disinfectant]
Commercial [Line] [Disinfectant]
Cruise Line [Line] [Disinfectant]
Dental [Line] [Disinfectant]
Freight [Line] [Disinfectant]
Hospital [Line] [Disinfectant]
Hospitality [Line] [Disinfectant]
Industrial [Line] [Disinfectant]
Janitorial [Jan-San] [Line] [Disinfectant]
Nursery [Line] [Disinfectant]
Public Transportation [Line] [Disinfectant]
Residential [Line] [Disinfectant]

Retail [Line] [Disinfectant]
Veterinarian [Line] [Disinfectant]
[Sample] [travel] size

GENERAL CLAIMS

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

Table 1. Medical
USE SITES
Ambulances – or – Emergency Medical Transport Vehicles Anesthesia Rooms – or – Areas
Assisted Living – or – Full Care Nursing – or – Retirement Homes
(Blood) (Plasma) (Semen) (Bone Marrow) (Milk) (Apheresis) Donation Centers CAT Laboratories
Central Service Areas
Central Supply Rooms – or – Areas Chemotherapy Hoods
Chiropractic Office Clinics
Critical Care Units – or – CCUs Dialysis Clinics
Emergency Rooms – or – ERs Examination (Exam) Rooms [Eye] Surgical Centers
Health Care Settings – or Facilities Home Health Care Settings Hospices
Hospitals Hospital Kitchens
Intensive Care Units – or – ICUs Isolation Areas – or – Rooms Laboratories
Medical Clinics Medical Facilities
Medical – or – Physician's – or - Doctor's Offices
Neonatal Intensive Care Units [(NICU)] Newborn – or – Neonatal Nurseries Nursing – or – Nurses' Stations
Ophthalmic Offices
Optometry Offices
Orthopedics Outpatient Clinics
Outpatient Surgical Centers [(OPSC)] Patient Care Areas
Patient Restrooms Patient Rooms
[Pediatric] [Eye] Examination Rooms – or – Areas Pediatric Intensive Care Units (PICU)
Pharmacies
Physicians' Offices
Physical Therapy Rooms – or – Areas Radiology – or – X-Ray Rooms – or – Areas Recovery Rooms
Rehabilitation Therapy Rooms – or – Areas – or – Centers Surgery Rooms – or – Operating Rooms – or – ORs
Transport Vehicles
X-Ray Rooms

HARD, NON-POROUS SURFACES
Bed Pans
Body CT – or – CAT Scan Equipment BP Monitors
Cabinets
Cabinet – or – Closet Handles Carts – or – Bed Carts Chiropractic Tables
Coated Mattresses – and/or – Pillows
Computers – or – Laptops – or – Workstations – or – Keyboards
Continuous Positive Airway Pressure – or – CPAP Machines – or – Equipment Counters – or – Counter Tops

External Surfaces of [CPAP] Masks
Data Entry Tablets – or – Phones – or – Devices Dental Chairs
Desk Tops Dialysis Machines Door Knobs
Endoscope Transducers [and Probes] Exam – or - Examination Tables Exterior Surfaces of Air Vents
External Surfaces of Medical Equipment External Surfaces of Ultrasound Transducers Food Carts – or – Food Trays
Footboards
Glucometers – or – Blood Glucose Monitors Gurneys
Hard, Non-Porous Environmental Hospital – or – Medical Surfaces Headboards
High Touch Surfaces
Hospital – or – Patient Bed Railings – or – Linings – or - Frames [Infant] [Neonatal] Incubators – or – Isolettes [Inner] [Inside of] Drawers IV Poles
Light Switch Covers Light Switches
Magnetic Resonance Imaging – or – MRI Equipment – or – Beds Mattress Covers, Plastic/Non-Porous [Mayo] [Instrument] Stands Neti Pots
Nurse Call [Device] [Button] [and Cord] Otoscopes
Patient Beds Patient Chairs
Patient Monitoring Equipment – or – Screens Phones – or – Phone CradlePlastic Mattress Covers Prosthetics
Reception Counters – or – Desks – or – Areas Respirators – or – Respirator Equipment Scales
Shower Fixtures Showers
Sinks Stethoscopes Stretchers
Support Bars – or – Rails Tables
Telephones
External Surfaces of Toilets
External Surfaces of Ultrasound Transducers [and Probes] External Surfaces of Ventilators – or – Ventilator Equipment Wash basins
Wheelchairs
X-Ray Equipment

Table 2. Dental
USE SITES
Dental Facilities
Dental – or – Dentist's Offices
[Dental] [Hygienist(s)] Examination – or – Exam Rooms – or – Areas

HARD, NON-POROUS SURFACES
Dental countertops Dental operatory surfaces
Dentist – or – dental chairs
Hard, non-porous environmental dental surfaces Light lens covers
Reception counters – or – desks – or – areas Waterjets
Water picks

Table 3. Veterinary
Animal Premises: Remove all animals and feed from the premises, vehicles and enclosures. Remove all litter, droppings and manure from the floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap and/or detergent and rinse with water.
Apply D.O.D. at 500 ppm FAC. Saturate surfaces with solution for 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels and scrapers used for removing litter and manure. After application, ventilate buildings, coops and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.

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

HARD, NON-POROUS SURFACES
Animal equipment automatic feeders Aquariums
Cages
External surfaces of veterinary equipment Feed racks
Fountains
Hard, non-porous environmental veterinary surfaces Pens
Pet Bowls [Areas] Pet Feeding [Dishes]
[Pet] [Dog] [Cat] [Bird] [Animal] Toys Reception counters – or – desks – or – areas Stalls
Troughs
Veterinary care surfaces Watering appliances

Table 4. Food Service

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

USE SITES Food contact surfaces must be rinsed with potable water after application of disinfectant (Application as a Food Contact Sanitizer does not require a rinse)
Bars
Beverage [Bottled Water] [Juice] [Beer] [Liquor] [Wine] Plants Break Rooms
Bottlers [Breweries] [Distilleries] [Wineries] Cafeterias
Coffee [Donut] [Bagel] Shops Commercial – or – Institutional Kitchens
Cruise Ship [Airline] [Train] [Rail] Food Processing [Preparation] Areas Dairy Farms [Facilities]
Dairy [Milk] [Ice Cream] Processing Plants Delis
Dining Rooms [Halls] Eating Establishments Egg Processing Plants
Fast Food Chains – or – Restaurants
Food [Beverage] Preparation and Processing Areas Food Processing and Fabrication Areas
Food Processing Plants [Facilities]
Food Service – or – Processing Establishments Food Serving Areas
Food Storage Areas
Fruit [Vegetable] [Produce] [Potato] Processing Facilities Hospitality Establishment
Liquor [Convenience] Stores Lunchrooms
Meat [Poultry] [Fish] Processing Plants
Meat [Poultry] [Fish] Producing Establishments Other Food Service Establishments
[Ice Cream] Parlors – or – Shops Restaurants
Rendering Plants School Kitchens Smokehouses Snack Bars
Supermarkets [Grocery Stores]

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

Surfaces where disinfection is required	Canning Equipment
Surfaces where sanitization is required	Carts
Exterior surfaces of Appliances	Cheese Making Equipment
Exterior surfaces of Dish racks	Chiller Tanks
Drain boards	Choppers
Exterior surfaces of Food Cases	Clarifiers

Exterior surfaces of Food Trays	Cleaning In Place [CIP]
Exterior surfaces of Freezers	Coffee and Tee Equipment
Hoods	Concession Equipment
Exterior surfaces of Microwaves	Conveyor Systems
Outdoor furniture (excluding wood frames and upholstery)	Cooking Equipment
	Coolers
Exterior surfaces of Ovens	Counters [Countertops]
Exterior surfaces of Refrigerators	Crispers
Salad bar sneeze guards	Cutters
Exterior surfaces of Stoves – or – Stovetops	Dairy Cases
[Food] Processors	Dairy Lines
[Meat], [Fish], [Poultry], [Produce] Washers	Deboners
[Processing] Hand [Power] Tools	Descalers
[Processing] Vacuums	Dicers
[Refrigerated] Food Display Equipment	Dish Racks
Baby Bottles	Drainboards
Bakery Equipment	Drinking Fountains
Basins	Dryers
Beer [Tap] Lines	Evaporators
Beverage Bars [Equipment]	Extractors
Bins	Faucets
Blanchers	Filleting Machines
Blenders	Filling Line Equipment
Bottling Equipment	Filling, Seaming, Sealing and Capping Equipment
Bread Slicing Machines	Food Cases
Breast Pump [Parts]	Food Contact Surfaces
Buffet Counters	Food Processing Equipment
Cabinets	Food Trays
Freezers	Pickers
Fryers	Picnic Tables
Grills	Plastic and other non-porous Chopping Blocks
Grinders	Plastic Cutting Boards
Highchairs [Trays]	Pre-mixing Equipment
Hoists	Processing Vessels
Homogenizers	Pulpers
Hooks	Pumps
Ice Cream Machines [Equipment]	Racks
Ice Machines [Chests]	Ranges
[Inside] Dishwasher(s) [Interiors]	Refrigerator Bins used for meat, vegetables, fruit, eggs and dairy
[Inside] Freezer(s) [Interiors]	
[Inside] Microwave(s) [Interiors]	Refrigerators
[Inside] Refrigerator(s) [Interiors]	Salad Bars
Juicers	Saws
Kettles	Scalders
Kitchen Appliances	Scales
Kitchen Surfaces	Separators
Kitchen Tools	Shackles
Knives	Shelving
Labeling Machines	Shredders
Lunch Boxes [Pails]	Sinks
Meat Cutting Machines	Skinning Equipment
Meat Cases	Slicers
Medicine Dropper	Slush [Icee] Machines [Equipment]
Microwaves	Snack Counters
Milking Machines [Equipment]	Sorters
Millers	Steam Tables

Mixing Equipment [Mixers] [[Baby [Bottle]] [[Dental] Waterjet – and/or – Water pick Tips] [[Dental] Picks – and/or – Mirrors] [[Dental] Retainers] [Dental Appliances] [Pipes] [Vape – and/or – Electronic Cigarettes – and/or – E-Cigs] [Utensils – and/or – Stainless [Steel] ware] [Chopsticks] [Mouth harps] [[Musical] [Instrument] [Mouthpieces]] Ovens Packaging Equipment Pasteurizers Pet Bowls Pet Feeding [Dishes]	Storage Tanks Stovetops Stuffers Tables Tanks Teat Cups [Tubes] Toasters Trolleys Warming Equipment Waterjets Water picks Yogurt Machines [Equipment]

Table 5. Miscellaneous/General:

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

Motels
[Movie] Theaters – or – Cinemas
Nurseries – or – Nursery Schools
Office Buildings
Offices
Parks
Personally Owned Vehicles – or – POVs
Pipelines associated with oil and gas production
Playgrounds
Preschool Facilities
Public Areas – or – Facilities
Recreational Centers – or – Facilities
Recreational Vehicles – or – RVs Resorts
[Roller] [Ice] [Skating] Rinks
Restrooms – or – Restroom Areas
School Buses
Schools
Shelters
Shower Rooms
Stadiums
[Sports] Arenas
Storage Rooms – or – Areas
Supermarkets
Trains
Trucks
Universities
Vehicles
Waterparks
Wineries
Yachts

HARD, NON-POROUS SURFACE
Exterior Surfaces of [Air] Vents
[Protective] [Equipment] [Gear] [Pads] [Mats]
Baby – or – Children's Car Seats
Baby Toys
Baby – or – Children's Activity Centers
Bassinets
Bathroom fixtures
Bath tubs
Bath Toys
Behind and under counters
Behind and under sinks
Booster chairs
Cabinets
Ceilings
Cell(ular) – or – wireless – or – mobile – or – digital phones
Chairs
Children's [Kids'] [Wading] Pool
Children's [Kids'] [Play] Table [and Chairs]
Climbing Walls
Computer keyboards
Computer monitors
Laptops – or - Tablets
Counters – or – countertops
Cribs

Decks
Dehumidifiers
Desks
Surfaces of Drains
Diaper – or – infant changing tables
Diaper pails
Dictating equipment surfaces
Doorknobs
Earbuds –and/or – Earphones
Elevator Buttons
Exterior – or – external toilet surfaces
Exterior – or – external urinal surfaces
Exterior Siding
Facemasks – and/or – Face shields
Faucets
Floors
Garbage – or – trash cans – or receptacles
Grocery store – or – supermarket carts
Gymnastics Equipment
Hampers
Hand railings
Hand [Air] Dryer – or – Blower
Hand Dispenser
Handles
Headphones
Headsets
Helmets
Highchairs
Highchair Trays
High Touch Surfaces
Humidifiers
Lamps
Light Switches
Linoleum
[CPAP] Masks
Massage Tables
Microphones
Mirrors
Musical Instruments
Neti Pot
Other telecommunications equipment surfaces
[[Personal Hygiene] Items] [like] [Combs] [Hair Clips] [[[Toe – or – Finger]Nail] Clippers] [[Hair [Cutting]] Scissors – or – Shears] [[Hair] Clippers] [Razors] [Tweezers]
Piano Keys
Playpens
Play Sets
Potty Chair(s) [Seats]
Riding Toys
Shelves
Showers – or – shower stalls
[House] Siding
Sinks
Soap – or – Hand Sanitizer Dispensers
Stall doors
Stroller [Handles] [Trays]
Tables

Telephones
[Television or TV] Remote(s) [Control(s)]
Tiled walls
Toilet rims
Toilet seats
[Paper] Towel dispensers
Toys
Vanity tops – or – vanities
Walls
Windows
Wrestling – or – Gymnastics Mats
This product is effective and for use as directed on hard, non-porous, water sensitive equipment surfaces: instruments, sealed electronics, computer keyboards, cell phones, telephones, appliances, remote controls, light switch covers and other hard, non-porous water sensitive equipment and surfaces listed on this label.

SURFACE MATERIALS
Baked enamel
Chrome
Common hard, non-porous household – or – environmental surfaces
Formica
Glass
Glazed ceramic tile
Glazed porcelain
Laminated surfaces
Plastic laminate
Glazed porcelain enamel
Stainless steel
Synthetic marble
Vinyl tile
Similar hard, non-porous surfaces except those excluded by the label
Do not use on steel, aluminum, silver, or chipped enamel. Prolonged contact with metal may cause pitting or discoloration. First test in an inconspicuous place for color washout or contact incompatibility.

{End of Marketing Copy}

DIRECTIONS FOR USE

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

OIL AND GAS APPLICATIONS

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

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

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

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

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

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

DISINFECTION APPLICATIONS

Hard, Non-Porous Surface Disinfection

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

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

Special Instructions for Cleaning Prior to Disinfection against *Clostridium difficile* endospores
Personal Protection: Wear appropriate barrier protection such as gloves, gowns, masks, or eye covering.
Cleaning Procedure: Fecal matter/waste must be thoroughly cleaned from surfaces/objects before disinfection by application with clean cloth, mop, and/or sponge saturated with product intended for disinfection. Cleaning should include vigorous wiping and/or scrubbing, until visible soil is removed. Special attention is needed for high touch surfaces. Surfaces in patient rooms are

to be cleaned in an appropriate manner, such as from right to left or left to right, on horizontal surfaces, and top to bottom, on vertical surfaces, to minimize spreading of the spores. Restrooms are to be cleaned last. Do not reuse soiled cloths.
Infectious Materials Disposal: Cleaning materials used that may contain feces/wastes should be disposed of immediately in accordance with local regulations for infectious materials disposal.
[For] Killing *Clostridium difficile* [spore]: Clean hard, non-porous surfaces by removing gross filth [loose dirt, debris, blood/bodily fluids, etc.]. Apply this product and let stand for 10 minutes.

Special Instructions for Using this product to Clean and Decontaminate Against HIV on Surfaces/Objects Soiled with Blood/Body Fluids
This product kills HIV-1 on precleaned environmental surfaces/objects previously soiled with blood/body fluids in health care settings (e.g. hospitals, nursing homes) or other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with blood or body fluids, and in which the surfaces/objects likely to soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS).
Personal Protection: When handling items soiled with blood or body fluids, use appropriate barrier protection such as disposable latex gloves, gowns, masks, and eye coverings.
Cleaning Procedure: Blood and other body fluids must be thoroughly cleaned from surfaces and other objects before applying this product.
Contact Time: Apply this product to area to be treated. Let stand for 10 minutes. Cleaning materials used that may contain feces/wastes should be disposed of immediately in accordance with local regulations for infectious materials disposal.
Disposal of Infectious Material: Blood and other body fluids must be autoclaved and disposed of according to local regulations for infectious waste disposal

GENERAL CLEANING AND DEODORIZING DIRECTIONS

[To] Clean Non-Porous Surfaces – and/or – Floors: Apply [Wipe, Spray or Dip] D.O.D. to soiled area or surface with a cloth, wipe, mop, sponge, spray, or immersion, then wipe or scrub clean. This product can be used to clean various stains and organics including the following: bathtub ring, beverage stains, blood, body oils, coffee (stains), dead skin, dirt, fecal matter, fingerprints, food residue(s), fruit (stains), grease, laboratory stains, mildew stains, mold stains, (other) common soils – and/or – stains, (other) organic matter, pet odor, rust, tea (stains), urine (stains), vomit (stains).
[To] Clean, and Deodorize Toilet Bowls – and/or – Urinals – and/or – Bidets: Remove heavy soil prior to disinfection. Empty toilet bowl or urinal and liberally apply [D.O.D.] [this product] to exposed surfaces including under the rim with a cloth, mop, sponge or spray device until the surface is thoroughly wet.
To Deodorize: Spray until thoroughly wet. Let stand for appropriate time . Then wipe. For visibly soiled areas, a preliminary cleaning is required.
[To] Clean Non-Porous Glass – and/or – Mirror(s) – and/or – Window(s) [Surfaces]: Dilute [this product] [D.O.D.] 1:19 to 1:4 with water to prepare a 25-100 ppm [FAC] [available chlorine] glass cleaner solution. [If desired, use chlorine test strips to [determine exact available chlorine concentration] [adjust to desired chlorine level].] Apply [Wipe, Spray] glass cleaner solution with paper towel, cloth, mop, sponge, or spray to soiled area or surface, then wipe, squeegee, or scrub clean. Residual wetness may be removed with paper towel or cloth or just allow surfaces to air dry. If hazy film or streaks appear after drying, wipe clean with a dry or slightly damp clean paper towel, cloth, or microfiber.

Organism Table for Disinfection Applications	**Contact Time**
Bacteria	
Clostridium difficile – spore (C. Diff or C difficile) (spores) (ATCC 43598)	10 minutes
Escherichia coli (E coli) (ATCC 11229)	10 minutes
Klebsiella pneumonia New Delhi Metallo-Beta Lactamase (NDM-1) Carbapenem Resistant (CRE) ((Klebsiella (NDM-1) (CRE)) (KPC) (Carbapenem-Resistant Klebsiella pneumonia) (CRKP), CDC 10002	10 minutes
Listeria monocytogenes (Listeria) (ATCC 7644)	10 minutes
Methicillin-Resistant Staphylococcus aureus (MRSA) (ATCC 33591)	10 minutes
Pseudomonas aeruginosa (Pseudomonas) (ATCC 15442)	10 minutes
Salmonella enterica (Salmonella) (ATCC 10708)	10 minutes
Staphylococcus aureus (Staph) (ATCC 6538)	10 minutes
Vancomycin Resistant Enterococcus faecalis (VRE) (ATCC 51229)	10 minutes
Mycobacterium	
Mycobacterium bovis, BCG (Tuberculosis or TB)	10 minutes

Viruses Non Enveloped *	
Adenovirus (1 or Type 1) (Strain 71)(ATCC VR-1)	10 minutes
Norovirus or Norwalk Virus (as Feline Calicivirus) (Strain F-9) (ATCC VR-782)	10 minutes
Rhinovirus (16 or Type 16) (Strain 11757) (ATCC VR-283)	10 minutes
Viruses Enveloped *	
Human Immunodeficiency Virus Type 1 (HIV-1), strain IIIB (clade B); ZeptoMetrix	10 minutes
Influenza A Virus (H1N1) A/Swine/1976/31 (ATCC VR-99) [((representative of) the common flu virus))]	10 minutes
Respiratory Syncytial Virus (RSV) (Strain A-2) (ATCC VR-1540) [(cause of respiratory infection in infants)]	10 minutes
Swine Flu Virus (H1N1) A/Swine/1976/31 (ATCC VR-99) [((representative of) the common flu virus)]	10 minutes
Yeast	
Candida albicans (ATCC 10231)	10 minutes
Bloodborne Pathogens	
Human Immunodeficiency Virus Type 1 (HIV-1) (HIV), strain IIIB (clade B); ZeptoMetrix	10 minutes
Food-Contact Surface Bacteria	
Listeria monocytogenes (Listeria) (ATCC 7644)	10 minutes

SANITIZING APPLICATIONS

[D.O.D] [this product] is an effective multi-purpose sanitizer. This product is acceptable as a sanitizer for all hard non-porous surfaces in and around food processing areas.

Hard, Non-Porous Non-Food Contact Surfaces

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

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

Hard, Non-Porous Food Contact Surfaces

This product is an effective multi-purpose sanitizer/disinfectant.

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

-OR-

To Sanitize Food Contact Surfaces – or – To Sanitize Food Processing Equipment and other hard surfaces in food processing locations, dairies, restaurants and bars:
[Recommended] for sanitizing food processing equipment, dairy equipment, sink tops, countertops, refrigerated storage and display equipment, and other hard non-porous surfaces. Recommended for use in food processing plants [establishments] [facilities], dairies, restaurants and bars.

[Clean, Rinse, Sanitize]
Prior to application, remove gross food particles and soil by pre-flush or pre-scrape and when necessary, presoak. Thoroughly wash objects to be sanitized with a good detergent or cleaner followed by a potable water rinse prior to applying sanitizer. No potable water rinse is allowed after application as a sanitizer. Dilute this product 1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level].
Apply sanitizing solution by spraying or total immersion. Surfaces must remain wet for 60 seconds [1 minute].
If the [article] [surface] cannot be washed and rinsed, clean thoroughly in an appropriate fashion prior to sanitizing.
this product is an effective sanitizer against Staphylococcus aureus (Staph) and Salmonella enterica (Salmonella).

-OR-

Prior to use in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not permitted following the use of this product as a sanitizer on previously cleaned hard, non-porous surfaces, provided that the surfaces are adequately drained before contact with food so that little or no residue remains.
Dilute this product 1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level].
Apply sanitizing solution to pre-cleaned hard surfaces by thoroughly wetting surfaces with a cloth, mop, sponge, sprayer, or by immersion. Surfaces should remain wet for 1 minute followed by adequate draining and air drying.
This product is an effective sanitizer against Staphylococcus aureus (Staph) and Salmonella enterica (Salmonella).

[DIRECTIONS FOR SANITIZING FOOD PROCESSING EQUIPMENT AND FOOD CONTACT ARTICLES REGULATED BY 21CFR178.1010 and 40CFR180.940:
1. Scrape, flush or presoak articles to remove gross food particles and soil.
2. Thoroughly wash articles in an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles by immersion in sanitizing solution for 60 seconds. Articles too large for immersion should be thoroughly wetted with sanitizing solution by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and air dry. Non-immersed items should also be allowed to air dry.]

[U.S. PUBLIC HEALTH SERVICE FDA FOOD CODE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:
1. Equipment shall be thoroughly pre-flushed or pre-scraped and pre-soaked when necessary to remove gross food particles and soil.
2. Thoroughly wash equipment in a hot detergent solution. Rinse equipment thoroughly with potable water.
3. Sanitize equipment by immersion in sanitizing solution for 60 seconds at a temperature of 75°

(degrees).
4. For equipment that is too large to immerse, apply sanitizing solution by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surfaces to drain and air dry. No potable water rinse is allowed.]

[BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS:
[For] Sanitizing of bottling or pre-mixed dispensing equipment: After cleaning, thoroughly rinse equipment with a potable water rinse. Fill equipment with this product [sanitizing solution] and allow to remain in the equipment for at least 60 seconds. Sanitizing solution should be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed.]

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

[To] Use as a [Glove Dip or Boot Wash]: Dilute this product 1:4 with water to prepare a 100 ppm [FAC] [available chlorine] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level].
A hand antiseptic solution used as a hand dip shall be maintained clean and at a strength equivalent to at least 100 ppm [(mg/L) FAC – or – chlorine.
This product meets AOAC Available Chlorine in Disinfectants chlorine equivalency against *Salmonella enterica* (ATCC 6539) and *Staphylococcus aureus* (ATCC 6538).
This product meets the requirements of 2-301.16 Hand Antiseptics section of the U.S. PUBLIC HEALTH SERVICE FDA FOOD CODE.

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

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

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

Storage and Disposal

Do not contaminate food or feed by storage or disposal.
Storage: Store in a closed dark plastic container away from direct sunlight. Store container in a cool dry area. Product or rinsates that can not be used may be disposed in a sanitary sewer.
Pesticide Disposal: Wastes resulting from the use of this product must be disposed of on site or at an approved waste disposal facility.

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

Manufactured by:
Service Wing Organic Solutions, LLC
1611 N 164 E Ave, Suite 100
Tulsa, OK 74116

[Product] [Code] [Re-order] [Product Code] [Order] [No]: _____
{Label version date: 2021.10.05}

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

Emerging Viral Pathogens Claim

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

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

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

For an emerging viral pathogen that is a/an…	**…following the directions for use for the following supporting organism(s) on the label**
Enveloped virus	Norovirus (Feline Calicivirus)
Large, non-enveloped virus	Norovirus (Feline Calicivirus)
Small, non-enveloped virus	Norovirus (Feline Calicivirus)

[D.O.D. -or- this product] has demonstrated effectiveness against viruses similar to [name of emerging virus] on hard, nonporous surfaces. Therefore, [D.O.D.-or- this product] can be used against [name of emerging virus] when used in accordance with the directions for use against Norovirus (Feline Calicivirus) on hard, non-porous surfaces. Refer to the [CDC or OIE] website at [pathogen-specific website address] for additional information.

[Name of illness/outbreak] is caused by [name of emerging virus]. [D.O.D. -or- this product] kills similar viruses and therefore can be used against [name of emerging virus] when used in accordance with the directions for use against Norovirus (Feline Calicivirus) on hard, non-porous surfaces. Refer to the [CDC or OIE] website at [website address] for additional information.