



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

EPA Reg. Number:

97101-2

Date of Issuance:

10/25/21

NOTICE OF PESTICIDE:

Registration
 Reregistration
 (under FIFRA, as amended)

Term of Issuance:

Unconditional

Name of Pesticide Product:

Simple Elements

Name and Address of Registrant (include ZIP Code):

Sapphire Services, LLC
 250 SW 9th Avenue
 Lake Butler, FL 32054

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 unconditionally registered in accordance with FIFRA section 3(c)(5) provided that you:

1. Submit and/or cite all data required for registration/reregistration/registration review of your product when the Agency requires all registrants of similar products to submit such data.
2. Make the following label changes before you release the product for shipment:
 - Revise the EPA Registration Number to read, "EPA Reg. No. 97101-2."

Signature of Approving Official:

Date:

10/25/21

Demson Fuller, Product Manager 32
 Regulatory Management Branch I, Antimicrobials Division (7510P)

3. Submit one copy of the revised 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 these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. 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 06/03/2021

If you have any questions, please contact Melanie Bolden by phone at (703) 347-0165, or via email at Bolden.Melanie@epa.gov

Enclosure

Simple Elements

Aqueous Solution of Hypochlorous Acid

(Alternate Brand Name: Clear Ikon)

Simple Elements solutions:

- are disinfecting solutions,
- are cost effective solutions to produce,
- are generated electrolytically 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 INGREDIENT:

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 _____

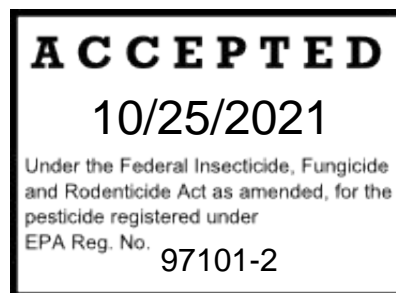
Manufactured by:
Sapphire Services LLC
250 SW 9th Avenue
Lake Butler, FL 32054

EPA Reg No 97101-

EPA Est No 97101-FL-1

Simple Elements must be used for disinfection applications within 30 days after being produced OR 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: _____



Simple Elements is an activated aqueous solution of hypochlorous acid produced by passing a 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. **Simple Elements** 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, Simple Elements (an anolyte solution), contains a minimum of 500 ppm free available chlorine (FAC).

DIRECTIONS FOR USE

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

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] Simple Elements 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 [Simple Elements] [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 [Simple Elements] [this product] and let stand for 10 minutes.

Special Instructions for Using [Simple Elements] [this product] to Clean and Decontaminate Against HIV on Surfaces/ Objects Soiled with Blood/ Body Fluids

This product kills HIV-1 on pre-cleaned environmental surfaces/ objects previously soiled with blood/bodily 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 bodily 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 [Simple Elements] [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] Simple Elements to soiled areas 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 Simple Elements [this product] to exposed surfaces including under the rim with a cloth, mop, sponge or spray device until the surface is thoroughly wet. Brush or swab all surfaces thoroughly. Treated surfaces must remain wet for 10 minutes before flushing again. Allow to air dry.

[To] Deodorize: Spray until thoroughly wet. Let stand for appropriate time [to kill odor causing (bacteria) (microorganisms) (organisms)]. 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] [Simple Elements] 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	
Bordetella bronchiseptica [Kennel Cough] (ATCC 10580)	10 minutes
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 pneumoniae) (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 bovid, BCG (Tuberculosis- or- TB)	10 minutes
Parvoviruses Non Enveloped*	
Canine parvovirus (ATCC VR-2016) [(Strain Cornell)]	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-293) [(((leading) causative agent of) the common cold)))]	10 minutes
Rotavirus (A or Group A) (Strain WA) (ATCC VR-2018) [((the virus that) causes diarrhea)]	10 minutes
Viruses Enveloped*	
Canine distemper virus (ATCC VR-1587) [(Strain Snyder Hill)]	10 minutes
[Human] Hepatitis C [Virus] [(as bovine diarrhea virus)] [(HCV)] [(Strain ADL)] [] ATCC VR-1422)]	2 minutes
Human Immunodeficiency Virus Type 1 (HIV-1), strain IIIB (clade B); ZeptoMetrix	10 minutes
Influenza A (H1N1) Virus [(Strain A/Virginia/ATCC1/2009)] [(ATCC VR-1736)] [((representative of) the common flu virus)]	2 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)	10 minutes
Yeast	
Candida albicans (ATCC 10231)	10 minutes
Blood borne Pathogens	
[Human] Hepatitis C [Virus] [(as bovine diarrhea virus)] [(HCV)] [(Strain ADL)] [(ATCC VR-1422)]	2 minutes
Human Immunodeficiency Virus Type 1 (HIV-1), strain IIIB (clade B); ZeptoMetrix	10 minutes

Emerging Viral Pathogens Claims

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

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 category[ies]:

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

For an emerging viral pathogen that is a/an..	...follow the directions for use for the following organisms on the label:
Enveloped virus	Norovirus
Large, non-enveloped virus	Norovirus
Small, non-enveloped virus	Norovirus, Rhinovirus (Type 16)

Simple Elements has demonstrated effectiveness against viruses similar to [name of emerging virus] on hard, nonporous surfaces. Therefore, Simple Elements can be used against [name of emerging virus] when used in accordance with the directions for use against Norovirus and Rhinovirus type 16 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]. Simple Elements kills similar viruses and therefore can be used against [name of emerging virus] when used in accordance with the directions for use against Norovirus and Rhinovirus type 16 on {hard, non-porous surfaces}. Refer to the [CDC or OIE] website at [website address] for additional information.

SANITIZING APPLICATIONS

[Simple Elements] [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 visibly soiled areas, a preliminary cleaning is required. Dilute [this product] [Simple Elements] 1:1.5 with water to prepare a 200ppm [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.

[Simple Elements] [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] [Simple Elements] 1:1.5 with water to prepare a 200ppm [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] [Simple Elements] 1:1.5 with water to prepare a 200ppm [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 [exterior surfaces of coolers, refrigerators, freezers, microwave ovens, ovens and stove tops which should be allowed to come to room temperature before sanitization}, stainless steel utensils, plastic and non-porous cutting boards and chopping blocks, dishes, glassware, pots and pans eating and cooking utensils, sinks, counter tops, table 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. [Simple Elements] [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, pre-soak. 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] [Simple Elements] 1:1.5 with water to prepare a 200ppm [FAC] [available chlorine] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level].

Apply [Simple Elements] 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

[Simple Elements] [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] [Simple Elements] 1: 1.5 with water to prepare a 200ppm [FAC] [available chlorine] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level].

Apply [Simple Elements] sanitizing solution to pre-cleaned hard surfaces by thoroughly wetting surfaces with a cloth, mop, sponge, sprayer, or by immersion. Surfaces should remain wet fo1 minute followed by adequate draining and air-drying.

[Simple Elements] [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 40 CFR180.940:

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 [Simple Elements] sanitizing solution for 60 seconds. Articles too large for immersion should be thoroughly wetted with sanitizing solution by ringing, 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 [Simple Elements] sanitizing solution for 60 seconds at a temperature of 75 degrees.
4. For equipment that is too large to immerse, apply [Simple Elements] 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 [Simple Elements] [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 a 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] [Simple Elements] 1:1.5 with water to prepare a 200ppm [FAC] [available chlorine] [(or more concentrated)] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level].

[Simple Elements] [This product] meets AOAC Available Chlorine in Disinfectants chlorine equivalency against Salmonella enterica (ATCC 6539) and Staphylococcus aureus (ATCC 6538).

[Simple Elements] [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] [Simple Elements] 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. [Simple Elements] [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- ¼ cup)] [Simple Elements] [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

OIL AND GAS APPLICATIONS

Frac Water – For typical water treatment of water from non-potable water sources, mix 5 US gallons of Simple Elements [this product] with 995 US gallons of frac water to 2.5 ppm FAC or alternatively add enough Simple Elements (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 Simple Elements [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 Simple Elements [this product] with 979 US gallons of produced water to 10.5 ppm FAC or alternatively add enough Simple Elements [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 Simple Elements [this product] at 500 ppm FAC or alternatively add enough Simple Elements [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 Simple Elements [this product] with 979 US gallons of injection water to 10.5 ppm FAC or alternatively add enough Simple Elements [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 Simple Elements [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.

Claims:

This product was tested for efficacy requirements – or – standards for hospital disinfection using AOAC testing methods.

Meets [the disinfection requirements of] OSHA[s] Blood borne Pathogen Guidelines or Standards

Meets germicidal* spray standards for Hospital Disinfectants using AOAC testing methods.

Meets [recommended] criteria - and/or - guidance for using an EPA-registered hospital disinfectant with label claims for non-enveloped viruses* (e.g. norovirus, rotavirus, adenovirus) to disinfect environmental surfaces .

Broad spectrum disinfectant

One step cleaner/disinfectant

Cleaner/disinfectant

Multi-purpose disinfectant

Germicidal Spray

Hypochlorous Acid [(HOCl)] Solution

Hospital [Level] Disinfectant

Veterinarian [Level]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 disinfectant strength and product effectiveness

Formulated for bacteria fighting

Bactericide - or - Bactericidal

Germicide* - or – Germicidal

Kills Salmonella enterica and Staphylococcus aureus and (list any virus from the organism table)

{Note to Reviewer: Claims for “germicidal” will be qualified on the label with the preceding qualified statement}

Virucide* - or -Virucidal*

Tuberculocide - or - Tuberculocidal

Parvocide - or - Parvocidal

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 non-enveloped viruses* [(such as - or - e.g.,) [(norovirus) , [rotavirus], [adenovirus]]] [which] [are broadly virucidal]* and capable of inactivating both enveloped and non-enveloped Viruses*

Effectively disinfects hard, non-porous, environmental surfaces

Kills bacteria - and/or - viruses that hide [lurk] [reside] where you [touch] [breathe] [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 sanitizing (insert one or more of the food contact use surfaces listed on the label)

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) - and/or - Kill(s) - and/or - Effective against Salmonella enterica

Fight(s) - and/or - Kill(s) - and/or - Effective against Staphylococcus aureus MRSA

Fight(s) - and/or - Kill(s) - and/or - Effective against Pseudomonas aeruginosa

Kills Pandemic 2009 H1N1 influenza A virus [(formerly called swine flu)]

Kills - or - Effective against H1N1 Swine Influenza virus

Kills - or - Effective against Bordetella bronchiseptica ((causative agent of bacterial Kennel Cough)]

Kills - or - Effective against Parvovirus

Kills - or - Effective against Clostridium difficile (C. diff) spores

Reduces Clostridium difficile - or - Clostridium difficile (C. diff) - or - C. difficile - or - C. diff spores on treated surfaces

Can help reduce cross contamination between treated hard, non-porous surfaces

3 in 1 Formula (Cleaner, odor eliminator and sanitizer)

Inspired by how you want [need] to disinfect

Invented to disinfect the way you want [need]

Kills bacteria

Kills many bacteria

Kills odor-causing bacteria

Kills household bacteria - and/or - viruses*

Kills bacteria - and/or - viruses* [on 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]
Non-sticky [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 bacteria
Kills - or - Effective against viruses*
Kills - or - Effective against pathogens
Kills - or - Effective against yeast
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)
Pseudomonocidal (*Pseudomonas aeruginosa*)
Ready-to-use [cruise line) [daycare) [dental) [hospital) [household) [institutional] [residential) [veterinarian] disinfectant
For use in (list any use site(s)) [applications) [environment]
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 disinfectant [Formula]
No disinfectant 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
Staphylocidal (*Staphylococcus aureus*)
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 the hazards 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]
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] [trial] size

GENERAL CLAIMS

Convenient
For general use
For use on nursery surfaces
Suitable for hospital use
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
For use on bathroom surfaces
For use in athletic facilities
For use on athletic equipment

TABLE ONE: 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
Hospital
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 U n its [(N ICU)]
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 Hand les 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 Head boards

High Touch Surfaces

Hospital -or - Patient Bed Railings -or - Linings - or - Frames [Infant] [Neonatal] Incubators - or - Isolettes

[Inner] [Inside of] Drawer s I V Poles

Light Switch Covers Light Switches

Magnetic Resonance Imaging -or - M R I Equipment -or - Beds Mattress Covers, Plastic/Non-Porous

[Mayo] [Instrument] Stands

Neti Pots

Nurse Call [Device] [Button] [and Cord] Oscopes

Patient Beds Patient Chairs

Patient Monitoring Equipment -or - Screens Phones -or - Phone Cradle

Plastic 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 TWO: Dental:

<p>USE SITES</p> <p>Dental Facilities</p> <p>Dental -or – Dentist’s Offices</p> <p>[Dental I] [Hygienist(s)] Exam nation -or - Exam Rooms - or -Areas</p> <p>HARD, NON-PO ROUS SURFACES (exterior surfaces of complex dental equipment) Dental countertops</p> <p>Dental operatory surfaces</p> <p>Dentist -or -dental chairs</p> <p>Hard, non-porous environ mental dental surfaces</p> <p>Light lens covers</p> <p>Reception counters - or -desks -or - areas</p> <p>Waterjets</p> <p>Water picks</p>

TABLE THREE: Veterinary:

<p>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 trough s, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap and/or detergent and rinse with water.</p> <p>Apply Simple Elements 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 al l treated feed rack s, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.</p> <p>USE SITES</p> <p>Amphibian [Holding] [Containment] Areas Animal Housing Facilities</p> <p>Animal Life Science Laboratories</p> <p>Animal -or - Pet Grooming Facilities Aquariums</p> <p>[Raptor] Aviaries [Chicken] [Bird] Coops Feed Lots</p> <p>Kennels</p> <p>Livestock -and/or - Swine -and/or -equine -and/or - Poultry Facilities Pet Areas</p> <p>Pet Hotels - and/or - Motels Pet Shops -or - Stores Small Animal Facilities</p> <p>Veterinary Clinics -or - Facilities Veterinary Offices</p> <p>Veterinary -or -Animal Hospitals [Petting] Zoos</p> <p>HARD, NON-POROUS SURFACES</p> <p>Animal equipment automatic feeders Aquariums</p> <p>Cages</p> <p>External surfaces of veterinary equipment</p> <p>Feed racks Fountains</p>
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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 FOUR: 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
Surfaces where sanitization is required Exterior surfaces of Appliances
Exterior surfaces of Dish racks Drain boards
Exterior surfaces of Food Cases Exterior surfaces of Food Trays Exterior surfaces of Freezers
Hoods
Exterior surfaces of Microwaves
Outdoor furniture (excluding wood frames and upholstery)
Exterior surfaces of Ovens
Exterior surfaces of Refrigerators Salad bar sneeze guards
Exterior surfaces of Stoves -or - Stovetops [Food] Processors
[Meat], [Fish], [Poultry], [Produce] Washers [Processing] Hand [Power] Tools

[Processing] Vacuums
[Refrigerated) Food Display Equipment Baby Bottles
Bakery Equipment Basins
Beer [Tap] Lines
Beverage Bars [Equipment] Bins
Blanchers Blenders
Bottling Equipment Bread Slicing Machines Breast Pump [Parts] Buffet Counters
Cabinets
Canning Equipment Carts
Cheese Making Equipment Chiller Tanks
Choppers
Clarifiers
Coffee and Tea Equipment Concession Equipment
Conveyor Systems Cooking Equipment Coolers
Counters [Countertops] Crispers
Cutters
Dairy Cases Dairy Lines Deboners Descalers
Dicers
Dish Racks Drain boards
Drinking Fountains Dryers
Evaporators Extractors Faucets
Filleting Machines
Filling Line Equipment
Filling, Seaming, Sealing and Capping Equipment
Food Cases
Food Contact Surfaces
Food Processing Equipment
Food Trays
Freezers
Fryers
Grills
Grinders
Highchairs [Trays] Hoists
Homogenizers Hooks
Ice Cream Machines [Equipment] Ice Machines [Chests]
[Inside] Dishwasher(s) [Interiors] [Inside] Freezer(s) [Interiors] [Inside] Microwave(s)
[Interiors] [Inside] Refrigerator(s) [Interiors] Juicers
Kettles
Kitchen Appliances Kitchen Surfaces Kitchen Tools Knives
Labeling Machines Lunch Boxes [Pails] Meat Cutting Machines Meat Cases
Medicine Dropper Microwaves
Milk Making Machines [Equipment] Millers
Mixing Equipment [Mixers]
[[Baby [Bottle]] [Utensils -and/or -Stainless [Steel] ware] [Chopsticks]
Ovens
Packaging Equipment
Pasteurizers
Pet Bowls
Pet Feeding [Dishes] Pickers
Picnic Tables

Plastic and other non-porous Chopping Blocks Plastic Cutting Board s
Pre-mixing Equipment Processing Vessels Pulpers
Pumps Racks Ranges
Refrigerator Bins used for meat, vegetables, fruit, eggs and dairy
Refrigerators Salad Bars Saws Scalders Scales Separators Shackles Shelving
Shredders Sinks
Skinning Equipment Slicers
Slush [Ice] Machines [Equipment] Snack Counters
Sorters
Steam Tables Storage Tanks Stovetops Stuffers Tables
Tanks
Teat Cups [Tubes] Toasters
Trolleys
Warming Equipment
Water jets
Water picks
Yogurt Machines [Equipment]

TABLE FIVE: 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
Coliseum s
Correctional Facilities
Crawl Spaces
Cruise Lines -or -Ships
Daycare 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 - RV s Resorts
[Roller] [Ice] [Skating] Rinks
Restrooms -or - Restroom Areas
School Buses
Schools
Shelters
Shower Rooms
Stadiums [Sports] Arenas
Storage Rooms -or -Areas
Supermarket s
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
Cellular-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 –
Faceshields Faucets
Floors
Garbage -or - trashcan s -or receptacles
Grocery store -or -supermarket carts
Gymnastics Equipment
Hampers
Hand railings
Hand [Air] Dryer -or - Blower Hand Dispenser
Hand les
Headphones
Headsets
Helmets
Highchairs
Highchair Trays
High Touch Surfaces
Humidifiers
Lamps
Light Switches Linoleum
[CPA P] Masks
Massage Tables
Microphones
Mirrors
Musical Instruments
Neti Pot
Other telecommunication s 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 rim s
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 -environ mental 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.

STORAGE AND DISPOSAL

Do not contaminate water, 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 cannot 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.

FIRST AID

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. You may also contact the National Pesticide Information Center (NPIC) 1-800-858-7378 for emergency medical treatment information.