

U.S. ENVIRONMENTAL PROTECTION AGENCY

Office of Pesticide Programs Antimicrobials Division (7510P) 1200 Pennsylvania Ave., N.W.

Washington, D.C. 20460

102896-2

EPA Reg. Number:

Date of Issuance:

5/19/25

NOTICE	OF	PEST	ICIDE:

X Registration
Reregistration

(under FIFRA, as amended)

Term of Issuance:
Unconditional

Name of Pesticide Product:

Medama 500

Brian Hogan Agent for Acejan Capital LLC Acejan Capital LLC

Electronic Transmittal: brianhogan330@gmail.com

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

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

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

This product is 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.

Signature of Approving Official:

Date:

5/19/25

Demson Fuller, Product Manager 32

Regulatory Management Branch I

Antimicrobials Division (7510P)

Page 2 of 2 EPA Reg. No. 102896-2 Action Case No. 00562182

FPA Form 8570-6

- 2. Make the following label changes before you release the product for shipment:
 - Revise the EPA Registration Number to read, "EPA Reg. No. 102896-2."
- 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 CSF:

• Basic CSF dated 12/6/2024

If you have any questions, please contact Fuller.Demson@epa.gov or Oiguenblik.Emilia@epa.gov

Sincerely,

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

Enclosure: Stamped label

ACCEPTED 05/19/2025

Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the esticide registered under EPA Reg. No. 102896-2

Medama® 500 **Aqueous Solution of Hypochlorous Acid**

Medama® 500 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:	
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OTHER INGREDIENTS: 99.954% TOTAL: 100.000%

Contains 500 ppm Free Available Chlorine (FAC)

KEEP OUT OF REACH OF CHILDREN

NET CONTENTS [X FL OZ] [X PT] [X QT] [X GAL] [X mL] [X L]

Manufactured by: AceJan Capital, LLC 1365 61st St Brooklyn, NY 11219

Ph: 718-492-7200 - Email: info@acejan.com

EPA Reg# 102896-2

EPA Est# 102896-SC-1 (or NY-1, NJ-1)

Medama® 500 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.

D	ATE	PRODUCED:	
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Medama® 500 is an activated aqueous solution of hypochlorous acid 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. **Medama® 500** 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, Medama® 500 (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.

OIL AND GAS APPLICATIONS

Frac Water – For typical water treatment of water from non-potable water sources, mix 5 US gallons of Medama® 500 [this product] with 995 US gallons of frac water to 2.5 ppm FAC or alternatively add enough Medama® 500 [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 Medama® 500 [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 Medama® 500 [this product] with 979 US gallons of produced water to 10.5 ppm FAC or alternatively add enough Medama® 500 [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 Medama® 500 [this product] at 500 ppm FAC or alternatively add enough Medama® 500 [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 Medama® 500 [this product] with 979 US gallons of injection water to 10.5 ppm FAC or alternatively add enough Medama® 500 [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 Medama® 500 [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] Medama® 500 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 preclean 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 [Medama® 500] [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 [Medama® 500] [this product] and let stand for 10 minutes.

Special Instructions for Using [Medama® 500] [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 [Medama® 500] [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] Medama® 500 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 [Medama® 500] [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] [Medama® 500] 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	10 minutes
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)	40
(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) Vancomycin Resistant Enterococcus faecalis (VRE) (ATCC 51229)	10 minutes 10 minutes
vancomycin Resistant Enterococcus faecalis (VRE) (ATCC 51229)	10 minutes
Mycobacterium	
Mycobacterium bovis, 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-283) [(((leading) causative agent of) the common cold)))]	10 minutes
Rotavirus (A or Group A) (Strain WA) (ATCC VR-2018) [((the virus	10 minutes
that) causes diarrhea))]	10 minutes
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Viruses Enveloped *	
Canine distemper (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);	10
ZeptoMetrix	10 minutes
Influenza A (H1N1) [(Strain A/Virginia/ATCC1/2009)] [(ATCC VR-	2 minutes
1736)] [((representative of) the common flu virus))]	2 minutes
Influenza A Virus (H1N1) A/Swine/1976/31 (ATCC VR-99)	10 minutes
[((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
Samo Fig. viido (111141) / Vowino, 10/0/01 (A100 VIC-00)	10 minutos
Yeast	
Candida albicans (ATCC 10231)	10 minutes
,	
Bloodborne 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

{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)

Medama® 500 has demonstrated effectiveness against viruses similar to [name of emerging virus] on hard, non-porous surfaces. Therefore, Medama® 500 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]. Medama® 500 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

[Medama® 500] [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] [Medama® 500] 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.

[Medama® 500] [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] [Medama® 500] 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] [Medama® 500] 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). [Medama® 500] [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] [Medama® 500] 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 [Medama® 500] 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.

[Medama® 500] [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] [Medama® 500] 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 [Medama® 500] 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.

[Medama® 500] [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 [Medama® 500] 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 [Medama® 500] sanitizing solution for 60 seconds at a temperature of 75° (degrees).
- 4. For equipment that is too large to immerse, apply [Medama® 500] 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 [Medama® 500] [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 Hand Dip [Glove Dip or Boot Wash]: Dilute [this product] [Medama® 500] 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.

[Medama® 500] [this product] meets AOAC Available Chlorine in Disinfectants chlorine equivalency against Salmonella enterica (ATCC 6539) and Staphylococcus aureus (ATCC 6538).

[Medama® 500] [this product] meets the requirements of 2-301.16 Hand Antiseptics section of the U.S. PUBLIC HEALTH SERVICE FDA FOOD CODE.

ALLERGEN NON-LIVING APPLICATIONS

[To] [Clean and] [Remove and] [Destroy] [Reduce] Specified Allergens: Dilute [this product] [Medama® 500] 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. [Medama® 500] [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)] [Medama® 500] [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

Claims:

- + This product was tested for efficacy requirements or standards for hospital disinfection using AOAC testing methods
- + Meets [the disinfection requirements of] OSHA[s] Bloodborne Pathogen Guidelines or Standards
- + Meets germicidal* spray standards for Hospital Grade 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 and/or sanitizer
- + One step cleaner/disinfectant
- + Cleaner/disinfectant
- + Multi-purpose disinfectant
- + Germicidal* Spray
- + Hypochlorous Acid [(HOCI)] Solution
- + Hospital [Level] Disinfectant
- + Veterinarian [Level] Disinfectant
- + Active ingredient hypochlorous acid [(HOCI)] 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*
- + Kills Salmonella enterica and Staphylococcus aureus and (list any virus from the organism table) {Note to Reviewer: Claims for "germicidal" will be qualified elsewhere 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(s) bacteria and/or viruses that hide [lurk] [reside] where you [touch] [breathe] [work] [play] [live]

- EPA Reg. No. 102896-2 Medama® 500 4/10/2025
- + 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 Distemper
- + Kills or Effective against 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 from treated surfaces
- + Can help reduce cross contamination between treated hard, non-porous surfaces
- + A New Generation [of] Disinfectant
- + 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 common bacteria
- + Kills odor-causing bacteria
- + Kills common 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
- + 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]
- + Free from [dyes] [and] [fragrances][formula]
- + No [dyes] [and][/][or] [fragrances] [formula]
- + 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 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

- + Ready-to-use [cruise line] [daycare] [dental] [hospital] [household] [institutional] [residential] [veterinarian] disinfectant
- + For use in (list any use site(s)) [applications] [environment]
- + 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
- + Staphylocidal
- + The answer to your disinfecting needs
- + The answer to your sanitizing needs
- + The convenient way to disinfect
- + The convenient way to sanitize
- + The simple solution to or for a healthier home
- + 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 bathroom surfaces

+ For use on nursery surfaces + For use in athletic facilities

+ Suitable for hospital use + 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 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

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 TWO: 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 THREE: 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 Medama® 500 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 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

Blenders

Bottling Equipment

Bread Slicing Machines

Breast Pump [Parts]

Buffet Counters

Cabinets

Canning Equipment

Carts

Cheese Making Equipment

Chiller Tanks

Choppers

Clarifiers

Cleaning In Place [CIP]

Coffee and Tee Equipment

Concession Equipment

Conveyor Systems

Cooking Equipment

Coolers

Counters [Countertops]

Crispers

Cutters

Dairy Cases

Dairy Lines

Deboners

Descalers

Dicers

Dish Racks

Drainboards

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

Milking Machines [Equipment]

Millers

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]

Pickers

Picnic Tables

Plastic and other non-porous Chopping Blocks

Plastic Cutting Boards

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 [Icee] Machines [Equipment]

Snack Counters

Sorters

Steam Tables

Storage Tanks

Stovetops

Stuffers

Tables

Tanks

Teat Cups [Tubes]

Toasters

Trolleys

Warming Equipment

Waterjets

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

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

EPA Reg. No. 102896-2 Medama® 500 4/10/2025 [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

EPA Reg. No. 102896-2 Medama® 500 4/10/2025 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

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

Vinvl 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.

{The following Precautionary Statements section is required for containers 5 gallons or larger. It is not required on smaller container sizes pursuant to PRN 95-1}

PRECAUTIONARY STATEMENTS

Environmental Hazards

This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your state Water Board or Regional Office of the EPA.

STORAGE AND DISPOSAL

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

Storage: Store in a closed plastic container away from direct sunlight. Store container in a cool dry area.

Pesticide Disposal: Wastes resulting from the use of this product must be disposed of on site or at an approved waste disposal facility.

Container Handling:

{Use the following for Non-Refillable Containers}

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

{Use the following for Refillable Containers}

Refillable container. Refill this container with Medama only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, fill the container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times. Offer container for recycling if available or reconditioning if appropriate or place in trash.

Environmental Commitment

This product rapidly breaks down entirely to salt water.

This bottle is coded for recyclers. Check to see if recycling facilities accept colored HDPE in your area. Contains no phosphorous.

Contains no VOCs (Volatile Organic Compounds).



Category Code D2

NSF Registration Number: xxxxxx

D2 – Antimicrobial Agents not requiring rinse



