

stainless steel, glazed porcelain, painted and plastic surfaces. Bactericidal against *Pseudomonas aeruginosa*, *Staphylococcus aureus*, and *Salmonella enterica* according to AOAC Use-Dilution Test method, modified in the presence of 5% organic serum. This product is effective according to the AOAC Germicidal & Decontaminant Sanitizer Test modified in the presence of 500 ppm water hardness (calculated as CaCO<sub>3</sub>) against:

- Campylobacter jejuni*
- Escherichia coli* (E. coli)
- Escherichia coli* O157:H7 (pathogenic E. coli)
- Listeria monocytogenes*
- Salmonella enterica*
- Yersinia enterocolitica*
- Vibrio cholerae*

#### DIRECTIONS FOR USE

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

- DISINFECTANT 1:94..... 2 oz. per gallon of water
- SANITIZER 1:192..... 1 oz. per 1 1/2 gallons of water
- SANITIZER 1:96..... 2 oz. per 1 1/2 gallons of water
- SANITIZER 1:96..... 1 oz. per 3/4 gallon of water
- SANITIZER 1:96..... 2 oz. per 1/2 gallon of water
- SANITIZER 1:96..... 4 oz. per 1/2 gallon of water

#### DISINFECTION / DEODORIZING DIRECTIONS:

If surfaces are visibly dirty, preclean prior to disinfection/deodorizing activity. Prepare a solution of 2 oz. of product per gallon of water. Apply use-solution with a cloth, sponge, mop, coarse trigger sprayer, or by soaking to thoroughly wet all surfaces. For sprayer applications, use a coarse spray device. Spray 6-8 inches from the surface, rub with a brush, cloth or sponge. Do not breathe spray. Let solution remain on the surface for a minimum contact time of 10 minutes. Wipe dry with a clean cloth or sponge or allow to air dry. The use solution is prepared fresh for each use then discarded. Rinsing is not necessary unless floors are to be waxed or polished. Food contact surfaces must be thoroughly rinsed with potable water.

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

#### VIROCIDAL DIRECTIONS:

Virucidal against \*Bovine rhinotracheitis, \*Avian Infectious Bronchitis virus, \*Avian Influenza Virus (HSN1), \*Newcastle Disease virus, \*Marek's Disease Virus and \*Infectious Bronchitis Virus -

#### PRECAUTIONARY STATEMENTS

##### HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER: Corrosive.** Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and rubber gloves. Wash thoroughly with soap and water after handling. Harmful if swallowed. Remove contaminated clothing and wash before reuse.

##### FIRST AID

**IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15 - 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 - 20 minutes.

**IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

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.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

##### ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish. Do not apply in marine and/or estuarine oil fields.

##### PHYSICAL/CHEMICAL HAZARDS

This pesticide is a caustic germicide. Do not mix with soap or anionic materials. Do not use or store near heat or flame.

A concentrated, multi-purpose germicide and deodorant effective in 5% organic serum (according to the AOAC Use-dilution Test).

Disinfects and deodorizes hard nonporous surfaces in one labor saving step.

Use in hospitals, nursing homes, medical clinics, dental offices, colleges, office buildings, hotels and motels, airports, restaurants, bars, beverage dispensers, ice machines, soft serve ice cream machines, federally inspected meat and poultry plants, veterinary clinics and animal life science laboratories, tack shops, pet shops, breeding and grooming establishments, kennels, poultry and turkey farms, equine farms, dairy farms and hog farms.

Use on hard, nonporous surfaces such as floors, walls, lavatory fixtures, showers, machinery and equipment, garbage cans, metal,

Arkansas strain (BV) according to the virucidal qualification, modified in the presence of 5% organic serum at a 1:64 dilution. Follow Disinfection directions.

#### FUNGICIDAL DIRECTIONS:

Fungicidal against *Trichophyton mentagrophytes* (and *Candida albicans*) according to the AOAC fungicidal test, modified in the presence of 5% organic serum at a 1:64 dilution. For fungicidal activity use in areas such as locker rooms, dressing rooms, shower and bath areas, and exercise facilities. Follow Disinfection Directions.

**MOLD AND MILDEW CONTROL DIRECTIONS:** To control mold and mildew on hard, nonporous surfaces wash visible soil from the surface. Then apply a use-solution of 2 oz. per gallon of water with a mop, sponge, cloth, or coarse trigger sprayer so as to wet all surfaces thoroughly. Let air dry. Repeat application every 7 days to control recurrence of growth.

#### FISHERY, MILK, CITRUS, ICE CREAM & POTATO PROCESSING PLANTS DISINFECTION DIRECTIONS:

Applied routinely as a disinfectant on walls and floors will reduce or eliminate odors in the processing area. Use on filling equipment to reduce or eliminate odors in the processing area and bacteria associated with condensation on equipment and pipes. Follow Disinfection Directions.

#### POULTRY & TURKEY HOUSE DISINFECTANT DIRECTIONS:

- Remove all poultry and feeds from premises, trucks, coops, and crates.
- Remove all litter and droppings from floors, walls and surfaces of facilities occupied or traversed by poultry.
- Apply all troughs, racks, and other feeding and water appliances; thoroughly clean all surfaces with soap or detergent and rinse with water.
- Saturate surfaces with the disinfecting solution for a period of 10 minutes.
- Ventilate buildings, coops, and other closed spaces. Do not house poultry or employ equipment until treatment has been absorbed, set or dried.
- Thoroughly scrub treated feed racks, troughs, automatic feeders, fountains, and waterers with soap or detergent, and rinse with potable water before reuse.

#### FARM PREMISE / VETERINARY CLINICS / ANIMAL CARE / ANIMAL LIFE SCIENCE LABORATORY / PET SHOP / ZOO / KENNELS / BREEDING AND GROOMING ESTABLISHMENT / TACK SHOP DISINFECTION DIRECTIONS:

For cleaning and disinfecting the following hard nonporous surfaces: equipment used for feeding or watering animals, utensils,

#### FOR WISCONSIN ONLY: SANITIZING EATING AND DRINKING UTENSILS IN EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.

2. Wash with a good detergent or compatible cleaner.

3. Rinse with potable water.

4. Sanitize in a solution of 1 fluid oz. per 1 1/2 - 2 gallons of water. Immerse all utensils for at least two minutes or for a contact time specified by governing sanitary code.

5. Place sanitized utensils on a rack or drain-board to air dry.

6. Prepare fresh sanitizing solution at least daily or when visibly soiled or diluted.

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

#### BEVERAGE PLANTS:

For sanitizing of bottling or pre-mix dispensing equipment. After cleaning, thoroughly rinse equipment with cold or lukewarm water. Fill equipment with solution of 1 oz. per 1 1/2 gallons of water (200 ppm quat). Allow the solution to remain in contact with equipment for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Allow to drain completely before reusing. Do not rinse.

#### SANITARY FILLING:

For use in sanitizing bottles or cans in the final rinse application. The product is to be proportioned into the final rinse water line of the container washer or rinser at a concentration of 1 oz. per 1 1/2 gallons of water (200 ppm quat). A sanitizing solution of 1 oz. per 1 1/2 gallons of water (200 ppm quat) must be used in an external application for the filler and closing machine. Do not rinse.

Fresh sanitizing solution must be prepared at least daily or more often if the use solution becomes diluted. For mechanical applications, use solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

#### RESTAURANT AND BAR USE:

For use as a sanitizer on dishes, glassware, silverware, eating and cooking utensils. For heavily soiled areas, remove gross food particles by preflush, prescrape and presoak when necessary. Wash thoroughly with detergent or compatible cleaner, then rinse with potable water prior to application of this product. Then immerse in a solution of 1 oz. per 1 1/2 gallons of water (200 ppm quat) (or equivalent dilution) for at least 1 minute. Drain thoroughly and air dry. Do not rinse.

#### TO SANITIZE ICE MACHINES, BEVERAGE, SOFT SERVE ICE CREAM AND OTHER FOOD DISPENSING EQUIPMENT:

1. Turn off equipment.

2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.

3. Apply a solution of 1 oz. per 1 1/2 gallons of water (200 ppm quat) (or equivalent dilution) by mechanical spray, direct pouring and/or by recirculating through the system.

4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds.

5. Drain equipment thoroughly and allow to air dry before reuse.

#### STORAGE AND DISPOSAL

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

**Pesticide Storage:** Nonrefillable container. Do not reuse or refill this container. Open dumping is prohibited. Store in original container in areas inaccessible to children.

**Pesticide Disposal:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

**Container Disposal:** Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

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