OTHER INGREDIENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

FOR INDUSTRIAL AND INSTITUTIONAL USE

Provides a minimum of 5% available chlorine.

TOTAL ACTIVE INGREDIENT:

LIQUID SANITIZER FOR UTENSILS, LAUNDRY, AND SHAKE/SOFT SERVE MACHINES

70271-CA-2 (A), 1677-CA-2 (R), 303-IN-1 (L), 1677-WV-1 (V).

EPA Est. 1677-IL-2 (J), 1677-TX-1 (D), 1677-GA-1 (M), 1677-CA-1 (S), 1677-MN-1 (P),

EPA Reg. No. 1677-144

Made in United States • 726103/5303/0310

PACKAGING SUBSTRATE (LABEL TYPE)

APPLIED LABEL

Causes eye and skin irritation. Do not get in eyes, on skin, or on clothing. Harmful

Chlorinating Bactericide, Disinfectant & Deodorant

Bactericida Desinfectante y Desodorizante con Cloro

Liquid Sanitizer for Utensils, Laundry, and Shake/Soft Serve Machines

ACTIVE INGREDIENT:

Sodium Hypochlorite

5.25%

OTHER INGREDIENTS

CHLORINE GREEN/VERDE

Provides a minimum of 5% available chlorine.

WARNING

KEEP OUT OF REACH OF CHILDREN

FOR INDUSTRIAL AND INSTITUTIONAL USE

DO NOT SPILL QUORUM GREEN/VERDE ON CLOTHING

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

WARNING: Causes eye and skin irritation. Do not get in eyes, on skin, or on clothing. Harmful if swallowed.

EPA Reg. No. 1677-144

EPA Est. 1677-W-V (L), 1677-CA-1 (S), 1677-MN-1 (P),

70271-CA-2 (A), 1677-CA-2 (R), 303-IN-1 (L), 1677-WV-1 (V).

Superscript refers to first letter of date code.

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. Call a poison control center or doctor for treatment advice.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

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

FOR EMERGENCY MEDICAL INFORMATION IN USA OR CANADA,

CALL: 1-800-228-0026

FOR EMERGENCY MEDICAL INFORMATION WORLDWIDE,

CALL: 1-651-222-5352 (IN THE USA).

Have the product container or label with you when calling poison control center or doctor, or going for treatment.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

PHYSICAL AND CHEMICAL HAZARDS:

Strong oxidizing agent: Mix only with water according to label directions. Mixing guidance, contact your State Water Board or Regional Office of the EPA.

Do not use in systems without previously notifying the local sewage treatment plant authority. For writing prior to discharge. Do not discharge effluent containing this product to sewer systems 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.

PESTICIDE STORAGE:

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

To sanitize using SmartShape™ dispenser for sink sanitizing and spray bottles, have dispenser adjusted to provide 100 ppm available chlorine. Sanitizing solution can be prepared by mixing a solution of 1/4 fl. oz. Quorum Green/Verde per 1 gallon of water to provide 100 ppm available chlorine.

Note: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES (MEAT & FOOD PLANTS): Before treating utensils and equipment rinse thoroughly with cold water, then wash with warm solution of cleaner followed by a thorough potable water rinse. Apply Quorum Green/Verde to all utensils just before using. Allow 2 minutes exposure time.


BOTTLES: Hand Washed: Wash using hand or motor driven brush, rinse thoroughly with potable water, then immerse in 200 ppm. Remove, invert in case to drain and dry. Machine Washed: Use Quorum Green/Verde for chlorinating device and adjust dispensing mechanism so that the final rinse water contains greater than 50 ppm available chlorine. Test rinse water frequently to determine if this strength is maintained. Allow 2 minutes exposure time.

DISINFECTION OF EMERGENCY DRINKING WATER: Farms, Institutions, Camps, Home Water Supplies: To disinfect water whose source is from unprotected supplies, such as cisterns, wells, springs and lakes, add 1/4 ounce Quorum Green/Verde to each 100 gallons of water or two drops to each gallon of water and let it stand for 15 to 30 minutes. This is a strength of about 0.1 part available chlorine per million parts water. The water may be kept in the refrigerator for cooling at the same time if desired.

POULTRY USES: Drinking Water: For fountains, use 25 ppm. For open vessels, use 25 ppm. Change water daily. Place fountains where they will not be contaminated with droppings.

FOOD EGG SANITIZATION: Thoroughly clean all eggs. Thoroughly mix 5 ounces of this product with 10 gallons of warm water to produce 200 ppm available chlorine solution. The sanitizer temperature should not exceed 130°F. Coarse spray the warm sanitizer so that the eggs are thoroughly wetted. Allow the eggs to thoroughly dry before casing or breaking. Do not apply potable water rinse. The solution should not be re-used to sanitize eggs.

FRUIT & VEGETABLE WASHING: Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 10 ounces of this product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruits or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Coarse spray rinse fruits or vegetables with the solution prior to packaging. Rinse fruit with potable water only prior to packaging.

TREATMENT OF POTABLE WATER IN MEAT PROCESSING PLANTS: For processing water in meat plants, use chlorine level up to 5 ppm available chlorine (1/4 oz. product/25 gal. water) and for processing water in poultry plants, use chlorine level up to 20 ppm available chlorine (1/4 oz. product/7 1/2 gal. water).

DILUTION TABLE

<table>
<thead>
<tr>
<th>ppm available</th>
<th>amount of Quorum Green/Verde</th>
</tr>
</thead>
<tbody>
<tr>
<td>100</td>
<td>1/2 oz. Quorum Green/Verde per 2 gallons water</td>
</tr>
<tr>
<td>50</td>
<td>1 oz. Quorum Green/Verde per 2 gallons water</td>
</tr>
</tbody>
</table>

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE: Store this product in a cool, dry area, away from direct sunlight and heat to avoid deterioration. In case of a spill, flush the area with large quantities of water.

PESTICIDE DISPOSAL: Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill this container. Offer for recycling, if available. Triple rinse container (or equivalent) promptly after emptying.

ECOLAB

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FILE NAME: 726103/53

PACKAGING SUBSTRATE (LABEL TYPE): APPLIED LABEL

COLORS (#): BLACK  PMS 3415

NOTES: CONTAINER DISPOSAL: IS PLACED IN THIS LAYOUT.