Process QDS®

**DIRECTIONS FOR USE**

It is a solution of Federal Law to use this product in a manner inconsistent with its labeling. Apply Process QDS with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surface must be sprayed until thoroughly wetted. Fresh solution must be renewed every 15 minutes. Fresh solution should be prepared daily or as the solution becomes visibly dirty.

**DESTRUCTION OF HOSPITAL, NURSING HOME, AND OTHER HEALTHCARE INSTITUTIONS**

For destroying bacteria, fungi, spores, viruses, and other pathogenic microorganisms. Apply Process QDS at 1 oz. per 4 gallons of water, or 2 oz. to 4 gallons of water. To achieve maximum effectiveness of Process QDS in the presence of 5% blood serum against Trichophyton mentagrophytes has been shown utilizing the A.O.A.C. Fungicidal Test. For fungicidal activity in areas such as locker rooms, dressing rooms, shower and bath areas, and exercise facilities.

**DISINFECT INSTITUTIONS, AND INDUSTRIES:**

Add 2 oz. of Process QDS to 4 gallons of water. Add 0.5 oz. to 2.25 gallons of water to achieve maximum effectiveness of Process QDS in the presence of 5% blood serum against Trichophyton mentagrophytes. Do not exceed 10,000 ppm of quaternary ammonium compounds in Process QDS. Use of this product shall be subjected to a potable water rinse only if they are to be broken down or processed for human consumption. Eggs shall be sanitized with this product. Shell eggs intended for food shall be subjected to a prewetted chemical cleaning and sanitizing solution. Sanitation and sanitizing solutions shall be renewed every 15 minutes.

**SANITIZING SHELL EGGS INTENDED FOR FOOD:**

For sanitizing shell eggs intended for food. Eggs must be reasonably dry before processing and must be sanitized with a solution of 1 oz. of Process QDS in 4 gallons of water (150 ppm active). Process QDS is 150 ppm quaternary ammonium compounds.

**DAIRIES:**

Sanitize dishes, silverware, glasses, cooking utensils and other similar size food processing equipment by immersion in a 1 oz. per 4 gallons solution of Process QDS. After 1 minute, remove article from solution and drain. Sani-mate, shampoos, soaps, swimming pool and other similar size food processing equipment by immersion in 1 oz. per 4 gallons of water (150 ppm active).

**DISINFECTION IN HOSPITALS, NURSING HOMES AND OTHER HEALTHCARE INSTITUTIONS:**

For destroying bacteria, fungi, spores, viruses, and other pathogenic microorganisms. Apply Process QDS at 1 oz. per 4 gallons of water, or 2 oz. to 4 gallons of water. To achieve maximum effectiveness of Process QDS in the presence of 5% blood serum against Trichophyton mentagrophytes has been shown utilizing the A.O.A.C. Fungicidal Test. For fungicidal activity in areas such as locker rooms, dressing rooms, shower and bath areas, and exercise facilities.

**DISINFECT INSTITUTIONS, AND INDUSTRIES:**

Add 2 oz. of Process QDS to 4 gallons of water. Add 0.5 oz. to 2.25 gallons of water to achieve maximum effectiveness of Process QDS in the presence of 5% blood serum against Trichophyton mentagrophytes. Do not exceed 10,000 ppm of quaternary ammonium compounds in Process QDS. Use of this product shall be subjected to a potable water rinse only if they are to be broken down or processed for human consumption. Eggs shall be sanitized with this product. Shell eggs intended for food shall be subjected to a prewetted chemical cleaning and sanitizing solution. Sanitation and sanitizing solutions shall be renewed every 15 minutes.

**SANITIZING SHELL EGGS INTENDED FOR FOOD:**

For sanitizing shell eggs intended for food. Eggs must be reasonably dry before processing and must be sanitized with a solution of 1 oz. of Process QDS in 4 gallons of water (150 ppm active). Process QDS is 150 ppm quaternary ammonium compounds.

**DAIRIES:**

Sanitize dishes, silverware, glasses, cooking utensils and other similar size food processing equipment by immersion in a 1 oz. per 4 gallons solution of Process QDS. After 1 minute, remove article from solution and drain. Sani-mate, shampoos, soaps, swimming pool and other similar size food processing equipment by immersion in 1 oz. per 4 gallons of water (150 ppm active).