GlideRinse 4™

DISINFECTANT • SANITIZER • DEODORIZER

Active Ingredients:
- Alkyl (C14-18) dimethyl benzyl ammonium chloride 60.0%
- Alkyl (C12-18) dimethyl ethylbenzyl ammonium chloride 5.0%
- Inert Ingredients 90.0%
- Total 100.0%

KEEP OUT OF REACH OF CHILDREN
DANGER
See side panel for additional Precautionary Statements

EPA Reg. No. 1839-86-19687
EPA Est. No. 073540-CA0-001

RedOrder #: 33204 (4 X 1 Gal)
Labeled Code: 33204L
Made in Canada

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER: KEEP OUT OF REACH OF CHILDREN. CORROSIVE. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. If swallowed, remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

FIRST AID
Have the product container or label with you when calling a poison control center or doctor. Do not give anything by mouth to an unconscious person.
- 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.
- 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, continue rinsing eyes. 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.

STORAGE AND DISPOSAL
DO NOT CONTAMINATE WATER, FOOD, OR FUEL BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE - Store in a dry place no lower in temperature than 50°F or higher than 120°F.

PESTICIDE DISPOSAL - Do not store empty containers. Do not wash up or rinse containers. Return to a authorized location for recycling. Disposal of product in a sanitary landfill should be done by a licensed disposal company.

ENVIRONMENTAL HAZARDS
This product is toxic to fish. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with the requirements of the 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 Board of Environmental Protection or Office of the EPA.

DIRECTIONS FOR USE
This product is not for use on critically endangered or threatened species. This product is not for use on any fish species that are listed for protection under the Endangered Species Act or any other federal or state endangered species law.

GlideRinse 4™ is designed for use in hotels, schools, restaurants, recreational facilities, laundries, buses, food service establishments,
Efficacy tests have demonstrated that this product is an effective bactericide and virucide in the presence of organic soil (5% Blood Serum).

Sanitation - Recommended for use in restaurants, diners, food processing plants, and bars. When used as directed this product is an effective sanitizer against Escherichia coli (ATCC 11229), Staphylococcus aureus (ATCC 6538), Yersinia enterocolitica (ATCC 23715), and Listeria monocytogenes (ATCC 35152). Remove any gross food particles and soil from areas which are to be sanitized, with a good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent. To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment and dairy food contact surfaces: prepare a 200 ppm active quaternary solution by adding 1 ounce of this product to 4 gallons of water, 2.5 ounces to 10 gallons of water, or 5 ounces to 20 gallons of water.

To sanitize mobile items in public eating establishments (drinking glasses, dishes, eating utensils), immerse in a 200 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse.

To sanitize public eating establishment surfaces (counters, tables, finished wood or plastic cutting boards), apply a 200 ppm active quaternary solution with a cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer making sure that the surface remains completely wet for at least 60 seconds and let air dry. Do not rinse.

To sanitize dairy processing equipment (tanks, piping, pasteurizers, milking equipment) apply 200 ppm active quaternary solution with a low pressure coarse sprayer or circulate a 200 ppm active quaternary solution throughout the equipment. Surfaces must remain thoroughly wet for at least 60 seconds, followed by adequate draining and air-drying. Do not rinse.

When used for sanitation of previously cleaned (public eating establishment food contact surfaces, dairy processing equipment) food contact items, limit the active quaternary to 200 ppm, No Potable Water Rinse is Required. This product is an effective sanitizer when diluted in water up to 850 ppm hardness (CaCO3).

To sanitize immobile food processing equipment and surfaces (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces completely. Drain the use-solution from the surface, and air dry.

To sanitize mobile food processing utensils (knives, grinders, shredders, cleavers, ladles), immerse in a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface, and air dry.

When used for sanitation of previously cleaned food processing equipment and utensils, limit the active quaternary to a maximum of 400 ppm. No Potable Water Rinse is Required. This product is an effective sanitizer when diluted in water up to 850 ppm hardness (CaCO3).

Wisconsin State Division of Health
Directions for Eating Establishments
1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 6 gallons of water (200 ppm active quaternary). Immense all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Fresh sanitizing solution should be prepared at least daily or when visibly soiled or diluted.

Note: A clean potable water rinse following sanitization is not permitted under Section HFS 156.13 of the Wisconsin Administrative Code.