PROFORCE® SANITIZER is a no rinse sanitizer formula for use on washable hard, nonporous surfaces of dishes, glassware, eating utensils, kitchen equipment, counters, tables and chairs. Use this product in USDA inspected food processing facilities and federally inspected meat and poultry processing plants.

**ACTIVE INGREDIENTS:**
- Octyl decyl dimethyl ammonium chloride...0.780%
- Dodecyl dimethyl ammonium chloride...0.312%
- Diethyl dimethyl ammonium chloride...0.468%
- Alkyl (C14, 50%; C12, 40%; C16, 10%) dimethyl benzyl ammonium chloride...1.040%
- Other Ingredients: 98.600%

**TOTAL:** 100.000%

**DIRECTIONS FOR USE**

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

**TO SANITIZE FOOD CONTACT SURFACES:**

For sanitizing hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, sinks, countertops, refrigerated storage and display equipment and other hard nonporous surfaces.

- Prior to application, remove gross food particles and soil by pre-flush, or pre-scrub and, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.
- Articles too large for immersion: apply a use solution of 1 oz of PROFORCE® SANITIZER per gallon of water or equivalent dilution to disinfest and sanitize hard, nonporous surfaces thoroughly. Wash or flush surfaces with a cloth, mop, sponge, or coarse spray. Surfaces must remain wet for at least one minute [60 seconds] followed by adequate drainage and air-drying. Do not rinse.
- Immense pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1 oz of PROFORCE® SANITIZER per gallon of water or equivalent dilution for at least 60 seconds. Drain thoroughly and allow to air dry before use. Do not rinse. Prepare fresh sanitizing solution daily or more often if the solution becomes visibly diluted or soiled.
- Apply to sinks, countertops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge or brush.

**TO SANITIZE NON-FOOD CONTACT SURFACES:**

For sanitizing hard non-porous surfaces of wash & dry equipment, counters, tables and chairs. Use this product in USDA inspected food processing facilities and federally inspected meat and poultry processing plants.

- Add 1 oz. of PROFORCE® SANITIZER per gallon of water or equivalent dilution to disinfest and sanitize hard, nonporous surfaces. Apply use-solution with a cloth, mop, sponge or by immersion, thoroughly wetting the surfaces.
- For spray applications, use a coarse spray device. Spray 6 - 8 inches from surface to be treated. Avoid spraying spray mist. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse.

**PRECAUTIONARY STATEMENTS**

**DANGER:** Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Use with ventilation. Wear protective eyewears (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Avoid breathing spray mist. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse.

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

_DANGER:_ Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Use with ventilation. Wear protective eyewears (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Avoid breathing spray mist. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing 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. Then use-solution with a cloth, mop, sponge or by immersion, thoroughly wetting the surfaces.

_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 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 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 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 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.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage. For first aid assistance, please call 877.231.2615 or call collect 0.952.853.1713.

**STORAGE AND DISPOSAL**

Do not contaminate water, food or feed by storage or disposal. Dispose of according to national, state, local regulations.

_Pesticide Storage:_ Open dumping is prohibited. Store in original container in areas inaccessible to children.

_Pesticide Disposal:_ Pesticide waste products are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinse water 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. Wrap empty container and put in trash.

**DIRECTIONS FOR EATING ESTABLISHMENTS**

**DIRECTIONS FOR USE**

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 oz of this product per gallon of water. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or in drain board to air-dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

**NOTE:** A clean potable water rinse following sanitization is not permitted under HFS 106, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 190.340(a)).

**DIRECTIONS FOR NAIL SALON, BARBER INSTRUMENTS AND TOOLS DISINFECTION**

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 oz of this product per gallon of water. Immerse all instruments for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or in drain board to air-dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

**NOTE:** A clean potable water rinse following sanitization is not permitted under HFS 106, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 190.340(a)).

**DIRECTIONS FOR DAYCARE CENTERS & SALONS**

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 oz of this product per gallon of water. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or in drain board to air-dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

**NOTE:** A clean potable water rinse following sanitization is not permitted under HFS 106, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 190.340(a)).

**DIRECTIONS FOR PULL TABS AT LABEL CORNER TO SEE**

**Keep out of reach of children**