
**ACTIVE INGREDIENT**

- **Alkyl (50% C12-14, 40% C14-16)**
  - **Ounces of Product**
  - **EPA REG.NO.**
  - **EST.NO.**

**DIRECTIONS FOR USE**

**IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, RESTAURANTS, AND BARS DIRECTIONS:**

- For sanitizing food processing equipment, dairy equipment, meat processing equipment, and Klebsiella pneumoniae. Apply sanitizer use solution to pre-cleaned, hard, non-porous Surfaces for 2 minutes. Wipe or spray. **DO NOT SPRAY** the actual fogging and a minimum of 4 air exchanges ACH per hour in the facility. If the building is to be used, then the individuals entering the building must wear a self-contained respirator in accordance with local, state and federal regulations. Do not dispose in a sanitary landfill, or by other procedures approved by state and local authorities in accordance with local, state, and federal regulations.

- To prevent cross contamination from area to area, all individuals entering the building must wear a self-contained respirator approved by state and federal regulations.

- Triple rinse container promptly after emptying.