STORAGE AND DISPOSAL: Do not contaminate water, food, or feed by storage and disposal.

PESTICIDE STORAGE: Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, lời còn trong nước, or other wastes 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 into sewers unless in accordance with the local sewage treatment plant authority. For Guidance contact your State Water Board or Regional Office of the EPA.

CONTAINER HANDLING: For non-refillable containers equal to or less than 5 gal.
Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Thin rinse as follows: Fill the container ¾ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. This container is for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

For non-refillable containers greater than 5 gal.
Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Thin rinse as follows: Fill the container ¾ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

DISINFECTION PERFORMANCE:
This product kills the following bacteria in 10 minutes at 3 oz. per 5 gal. of water (450 ppm active) and 5% soil on hard, non-porous surfaces against: Salmonella enterica, Staphylococcus aureus.

This product kills the following viruses in 10 minutes at 3 oz. per 5 gal. of water (400 ppm active) on hard, non-porous surfaces: Aegonium lyticum, Campylobacter jejuni, Cryptosporidium parvum, Enterobacter sakazakii, Listeria monocytogenes, Klebsiella pneumoniae, Methicillin Resistant, Streptococcus pyogenes, Yersinia enterocolitica.


This product is an effective food contact sanitizer in 1 minute at 0.75 oz. per 4 gal. of 1000 ppm hard water (400 ppm active) on hard, non-porous surfaces: Escherichia coli, Staphylococcus aureus.

DIRECTIONS FOR USE: It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Before using this product, food products and packaging materials must be removed from the area to be protected.

This product is not for use on medical device surfaces.
FOOD CONTACT SANITIZING DIRECTIONS
Prior to application, remove gross food particles and soil by a pre-flush or pre-scrub and when necessary, use a mechanical spray device. For spray applications, apply a use solution of 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with liquid. Do not rinse. 

FOOD CONTACT SANITIZING DILUTION TABLE: To prepare a 150, 200, 300 or 400 ppm active solution use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

<table>
<thead>
<tr>
<th>Active solution</th>
<th>1 gallon</th>
<th>4 gallons</th>
<th>10 gallons</th>
<th>20 gallons</th>
</tr>
</thead>
<tbody>
<tr>
<td>150 ppm</td>
<td>0.19 oz</td>
<td>0.75 oz</td>
<td>1.92 oz</td>
<td>3.84 oz</td>
</tr>
<tr>
<td>200 ppm</td>
<td>0.25 oz</td>
<td>1.0 oz</td>
<td>2.5 oz</td>
<td>5.0 oz</td>
</tr>
<tr>
<td>300 ppm</td>
<td>0.375 oz</td>
<td>1.5 oz</td>
<td>3.75 oz</td>
<td>7.5 oz</td>
</tr>
<tr>
<td>400 ppm</td>
<td>0.50 oz</td>
<td>2.0 oz</td>
<td>5.0 oz</td>
<td>10.0 oz</td>
</tr>
</tbody>
</table>

FOOD CONTACT SANITIZING PERFORMANCE DIRECTIONS (REGULATED BY 40 CFR sec 180.940(a)(c)): Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with liquid. Do not rinse. 

For articles too large for immersing, apply a use solution of 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) to sanitize, non-food contact surfaces with a sponge, cloth, mop, synthetic brush, or mechanical spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with liquid. Do not rinse. Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications but may be used for other purposes such as cleaning.

BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS:
For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is to be proportioned into the final rinse water line of the container washer or rinser. Fill equipment with a solution of 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) of this product. Surfaces must remain wet for at least 1 minute or until food contact surfaces are reunited at which time equipment may be returned to service. Allow sanitized surfaces to adequately drain and then air dry before contact with liquid. Do not rinse.

STORAGE TANK SANITIZER DIRECTIONS:
For sanitizing hard, non-porous beer fermentation and holding tanks, wine, citrus and food processing storage and holding tanks. Prepare a solution of 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) of this product for mechanical or automated systems. Follow manufacturers’ directions for use for application equipment. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food or liquid. For mechanical operations or automated systems, the used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

SANITIZING EGG SHELLS INTENDED FOR FOOD DIRECTIONS:
To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) of this product. The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow solution to drain. Eggs sanitized with this product must be subjected to a potable water rinse immediately before entering processing equipment if they are to be subjected to other sanitizers. The above products and procedures must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

Note: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

TRANSPORTATION INFORMATION
DOT Hazard Class: 8 Corrosive
DOT Proper Shipping Name: Acids, Corrosives, Liquid Corrosive, N.O.S. (Quaternary Ammonium Compound), 8, PGII

FOGGING IN FOOD PREMISES
ALL SURFACES MUST BE CLEANED AND DISINFECTED IN ACCORDANCE WITH LABEL DIRECTIONS PRIOR TO FOGGING.

DIRECTIONS FOR FOGGING IN DAIRIES, BEVERAGE AND FOOD PROCESSING PLANTS:
Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After disinfecting, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 1.5 oz. of product per gallon of water (1200 ppm active). Wear a dust respirator when mixing the use solution and pouring it into the fogging apparatus. Vacate the area of all personnel during fogging and for a period of 2 hours after fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. All food contact surfaces must be sanitized with an EPA approved food contact sanitizer solution prior to use. All food contact surfaces must be thoroughly rinsed with water before use. 

Note: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room or building be entered by anyone within two hours of the conclusion of the fogging process. No one shall enter the room until all product is gone and building must be entered, then the individuals entering the building must wear a self-containing respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

FOR CONTROL OF DROSOPHILA SPP. AND PHORIDAE FAMILY OF FLIES ON NON-FOOD CONTACT SURFACES:
To control flies on hard, non-porous non-food contact surfaces such as floors, walls, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, bars, plants, kitchens, dishwashing areas, and bar and wall station areas and other food storage areas. After rinsing and cleaning, apply a use solution of 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) of this product into the drain during time of lowest level of drain use. Add 14 oz. of use solution to each drain to maintain fly control. Apply product around the edge of the drain and set the system to deliver 1.25 – 2.5 oz. of this product per 2.5 gal. of water (400-800 ppm active) of sanitizing solution. The foam must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives with the sanitizing solution.

FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLES
(For food processing or other facilities that have installed entryway sanitizing systems.)
ENTRYWAY SANITIZING SYSTEMS:
To prevent cross contamination from area to area, set the system to deliver 1.25 – 2.5 oz. of this product per 2.5 gal. of water (400-800 ppm active) of sanitizing solution. The foam must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives with the sanitizing solution.

SHOE/BOOT BATH SANITIZER DIRECTIONS:
Prepare a fresh solution daily or when visibly dirty. For articles too large for immersing, apply a use solution of 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with liquid. Do not rinse.

GLOVE DIP/SPRAY SANITIZER DIRECTIONS:
To prevent cross contamination from area to area in animals areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed plastic, latex or other synthetic rubber gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to usage. For spray applications, use a coarse spray device. For spray applications, apply at least 1 minute. Do not dry gloves. For dip applications, add 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) of this product. Prepare a fresh solution daily or when visibly dirty.

NON-FOOD CONTACT SANITIZING DIRECTIONS
NON-FOOD CONTACT SANITIZING:
Pre-clean heavily soiled surfaces. Add 1 oz. of this product per 5 gal. of water (150 ppm active). Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, with a cloth, mechanical spray device, hand pump, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for at least 3 minutes. Prepare a fresh solution daily or when visibly dirty.

SHOE/BOOT BATH SANITIZER DIRECTIONS:
To prevent cross contamination from area to area in animals areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed plastic, latex or other synthetic rubber gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to usage. For spray applications, use a coarse spray device. For spray applications, apply at least 1 minute. Do not dry gloves. For dip applications, add 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) of this product. Prepare a fresh solution daily or when visibly dirty.

FOR FOOT DIP OF WATER PROOF FOOTWEAR:
Use this product at 1 oz. per 5 gal. of water in foot dip tray. Shoe baths must contain at least 1 inch of freshly made sanitizing solution. Add 1 oz. of this product per 5 gal. of water (150 ppm active use) solution for 3 minutes prior to entering area. Prepare a fresh solution daily or when visibly dirty.

SHOE FOAM DIRECTIONS:
To prevent cross contamination from area to area in animals areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed plastic, latex or other synthetic rubber gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to usage. For spray applications, use a coarse spray device. For spray applications, apply at least 1 minute. Do not dry gloves. For dip applications, add 0.75-2 oz. of this product per 4 gal. of water (150-400 ppm active quat) of this product. Prepare a fresh solution daily or when visibly dirty.

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