**PRECAUTIONARY STATEMENTS**

**MEANS TO AVOID HUMAN AND ANIMAL HARM**

**KEEP OUT OF REACH OF CHILDREN.** Corrosive. Causes irreversible damage to skin and eyes. Do not get in eyes, on skin, or clothing. If swallowed or splashed on skin or clothing, get prompt medical attention. If swallowed, rinse mouth with plenty of water. 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. Do not hang empty container. Store in a cool, dry, well ventilated area away from heat or open flame. **FIRST AID**

**IF IN EYES:** Do not rub eyes. Rinse with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice. **IF INHALED:** Remove from exposure area and allow the exposed person to breathe in fresh air. Provide artificial respiration if necessary. **IF SWALLOWED:** Call a poison control center or doctor for treatment advice. Leave all product container or label with you when calling. **NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage. Call a Poison Control Center or doctor or go for treatment. **EPA LABEL: Last worked on 01.06.2012 by Chris**

**PRECAUTIONARY STATEMENTS:**

**DILUTIONS:**

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Scrape and pre-wash utensils and glasses whenever possible.
3. Rinse with potable water.
4. Sanitize in a solution of 0.07 oz. – 0.14 oz of sanitizer use-dilution and allow surface to remain wet for at least one minute (60 seconds). Drain thoroughly and allow to air dry before reuse. No rinse is required.

**FOR RESTAURANTS AND BARS:**

- Equipment and utensils must be thoroughly preflushed or prescraped and, when necessary, presoaked to remove gross food particles and soil. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a thorough rinsing to remove gross food particles and soil.
- Apply to sinks, countertops, and other stationary surfaces by cloth, sponge, brush, or sprayer.
- Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and, when necessary, pre-soak. Thoroughly wash or rinse to remove gross food particles and soil.
- Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a use-dilution of 0.07 oz. – 0.14 oz of sanitizer and allow to remain wet for at least one minute (60 seconds) followed by adequate draining and air drying.
- Do not rinse.
- For application, use a use-dilution of 0.07 oz. – 0.14 oz of sanitizer and allow to remain wet for at least one minute (60 seconds) followed by adequate draining and air drying. Do not rinse.

**FOR KITCHENS:**

- Use a use-dilution of 0.07 oz. – 0.14 oz of sanitizer and apply to pre-cleaned hard surface, with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least one minute (60 seconds) followed by adequate draining and air drying. Do not rinse.
- Apply to sinks, countertops, and other stationary surfaces by cloth, sponge, brush, or sprayer.

**FOR HOME USE:**

- Use a use-dilution of 0.07 oz. – 0.14 oz of sanitizer and apply to pre-cleaned hard surface, with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least one minute (60 seconds) followed by adequate draining and air drying. Do not rinse.
- Apply to sinks, countertops, and other stationary surfaces by cloth, sponge, brush, or sprayer.

**DIRECTIONS FOR USE**

- First aid actions to be taken in case of exposure to the product, and other precautions, can be found at the beginning of this label.
- On the product container or its label, you will find the date code, which is used to determine the expiration date of the product.
- Before applying this product, remove gross food particles and soil by a pre-flush or pre-scrape and, when necessary, pre-soak. Thoroughly wash or rinse to remove gross food particles and soil.

**ACTIVE INGREDIENTS:**

- dimethyl benzyl ammonium chloride . . . . . .18.93%
- dimethyl ethylbenzyl ammonium chloride . .18.93%

**INERT INGREDIENTS**

- Alkyl (60%C 14 , 30%C 16 , 5%C 12 , 5%C 18 )
- Alkyl (68%C 12 , 32%C 14 )

**INERT INGREDIENTS**

- Alkyl (68%C 12 , 32%C 14 )

**Superscript refers to the first letter of date code.**

**EPA REG. NO. 5389-20**

**To prevent cross-contamination, all handlers and equipment that contact food surfaces must be sanitized, washed, rinsed and dried after each use and following any cleaning or sanitizing operation.**

**When equipment or containers are not for the preparation of food on a closed or enclosed food service establishment, all equipment and food contact surfaces must be sanitized before food is prepared or handled.**

**This product is validated for use on materials such as: Aluminum, Brass, Copper, Chromite, Corian® (Dow), Glass, Ceramic, Cast Iron, Stainless Steel,玉瓷 Porcelain, Enamel, Enamelware, Enamel Coated Items, Plastic, Stainless Steel, Steel, Wood, and any other material that is not damaged by the active ingredients or the pH of this product.**

**KEEP OUT OF REACH OF CHILDREN. CORROSIVE.**

**NOTE TO PHYSICIAN:**

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