1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse to adequately drain before contact with food so that little or no residue remains.

2. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water. Then rinse equipment with a sanitizing solution.

3. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

To Sanitize Food Processing Equipment and Utensils:

1. Remove gross food particles and excess soil by a pre-flush or pre-scrape.

2. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. For spray applications, use a coarse pump or trigger sprayer. Spray 6 - 8 inches from surface. With spray applications cover or remove all food products. Allow a contact time of at least 1 minute.

3. Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration preferably with mouth-to-mouth or mouth-to-nose breathing. If person is not breathing or not breathing normally, give rescue Breathing.

4. After fogging is completed and the reentry interval satisfied, all food contact surfaces must be thoroughly rinsed with potable water prior to reuse.

Precautionary Statements:

Hazardous to Humans and Domestic Animals

DANGER: This product is hazardous to humans and domestic animals. Keep out of reach of children and domestic animals. Do not contaminate water, food or feed by storage or disposal.

Storage and Disposal:

STORAGE AND DISPOSAL

Nonrefillable container. Clean container promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container ¼ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 minutes. Do not contaminate water, food or feed by storage or disposal. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal law. If these wastes cannot be disposed of by Triple Rinsing, call your state agricultural extension service, local waste disposal agency or the U.S. Environmental Protection Agency (EPA) Regional Office for disposal instructions.

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This pesticide is toxic to fish and aquatic invertebrates. This product contains certain ingredients that can cause respiratory irritation. Under no circumstances must a room be entered by anyone during fogging or within two hours after fogging. The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room be entered by anyone during fogging or within two hours after fogging.

Wet cleaning soak: Fill the container ½ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 minutes. Do not contaminate water, food or feed by storage or disposal.

Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

To isolate of Salmonella enterica serovar typhimurium (ATCC 13311), Campylobacter jejuni (ATCC 33091), Yersinia enterocolitica (ATCC 13315), Enterobacter sakazakii (ATCC 19266), Listeria monocytogenes (ATCC 15313), Staphylococcus aureus (ATCC 25923), Pseudomonas aeruginosa (ATCC 27853), and Aspergillus niger (ATCC 1304B). The solution is not effective against Salmonella enterica var. poONA 60342006.49100.160 Plastic PC007785
J-27M TEMPLATE

CUSTOMER: Diversey/Ontario

STYLE: square gallon, left offset

DIRECTIONS FOR USE:

To Sanitize Food Processing Equipment and Utensils:

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.

2. Prepare a required volume of sanitizer solution needed to sanitize the system by diluting 0.25–0.5 oz. of product per gallon water (providing 200–400 ppm available chlorine).

3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of system.

4. Allow surfaces to remain wet for at least 1 minute.

5. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

6. Sanitize in a solution of 0.25–0.5 oz. per gallon of water (200–400 ppm active quaternary) (or equivalent use dilution). Immerse all utensils for at least two minutes or until part of the surface is thoroughly wet, then remove and rinse with potable water.

7. All utensils not to be sanitized must be removed from zone of sanitizing solution.

8. The sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms.

9. To prevent puddles on top of belt.

10. Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration preferably mouth-to-mouth for at least 1 minute.

11. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. Surfaces must be sanitized in accordance with the regulations of the United States Department of Agriculture, Animal and Plant Health Inspection Services, or equivalent public health authorities.

12. Instructions for eating establishments:

   A. Prior to fogging, food products and packaging materials must be removed from the room or carefully protected.

   B. Allow a contact time of at least 1 minute.

   C. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of system.

   D. For holding water, use a coarse pump or trigger sprayer. Spray 6–8 inches from surface. With spray applications cover or remove all food products. Allow a contact time specified by governing sanitary code.

   E. Do not contaminate water, food or feed by storage or disposal.

   F. Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal law. If these wastes cannot be disposed of on the premises, contact your local waste management authority and confirm acceptable waste disposal methods.

   G. To prevent water contamination:

      1. Do not contaminate water supplies with pest control equipment containing phosgene or methylphosphonyl difluoride.

      2. Do not contaminate water supplies by applying the product near irrigation systems or drainage ditches.

      3. Do not contaminate underground storage or disposal wells with the product or treated water.

   H. This pesticide is toxic to fish and aquatic invertebrates.

   I. This pesticide is toxic to bees. Do not contaminate nests or water sources to which bees have access.

   J. Protect bees when spraying near hives.

   K. Do not contaminate water supplies.

   L. Do not contaminate water supplies by applying this product near irrigation systems or drainage ditches.

   M. Do not contaminate underground storage or disposal wells with the product or treated water.

   N. Do not contaminate water supplies.

   O. Do not contaminate water supplies by applying the product near irrigation systems or drainage ditches.

   P. Do not contaminate underground storage or disposal wells with the product or treated water.

   Q. Do not contaminate water supplies.

   R. Do not contaminate water supplies by applying the product near irrigation systems or drainage ditches.

   S. Do not contaminate underground storage or disposal wells with the product or treated water.

   T. Do not contaminate water supplies.

   U. Do not contaminate water supplies by applying the product near irrigation systems or drainage ditches.

   V. Do not contaminate underground storage or disposal wells with the product or treated water.

   W. Do not contaminate water supplies.

   X. Do not contaminate water supplies by applying the product near irrigation systems or drainage ditches.

   Y. Do not contaminate underground storage or disposal wells with the product or treated water.

   Z. Do not contaminate water supplies.

   AA. Do not contaminate water supplies by applying the product near irrigation systems or drainage ditches.

   BB. Do not contaminate underground storage or disposal wells with the product or treated water.

   CC. Do not contaminate water supplies.

   DD. Do not contaminate water supplies by applying the product near irrigation systems or drainage ditches.

   EE. Do not contaminate underground storage or disposal wells with the product or treated water.

   FF. Do not contaminate water supplies.

   GG. Do not contaminate water supplies by applying the product near irrigation systems or drainage ditches.

   HH. Do not contaminate underground storage or disposal wells with the product or treated water.

   II. Do not contaminate water supplies.

   JJ. Do not contaminate water supplies by applying the product near irrigation systems or drainage ditches.

   KK. Do not contaminate underground storage or disposal wells with the product or treated water.

   LL. Do not contaminate water supplies.

   MM. Do not contaminate water supplies by applying the product near irrigation systems or drainage ditches.

   NN. Do not contaminate underground storage or disposal wells with the product or treated water.

   OO. Do not contaminate water supplies.

   PP. Do not contaminate water supplies by applying the product near irrigation systems or drainage ditches.

   QQ. Do not contaminate underground storage or disposal wells with the product or treated water.

   RR. Do not contaminate water supplies.

   SS. Do not contaminate water supplies by applying the product near irrigation systems or drainage ditches.

   TT. Do not contaminate underground storage or disposal wells with the product or treated water.

   UU. Do not contaminate water supplies.

  VV. Do not contaminate water supplies by applying the product near irrigation systems or drainage ditches.

   WW. Do not contaminate underground storage or disposal wells with the product or treated water.

   WW. Do not contaminate water supplies.

   XX. Do not contaminate water supplies by applying the product near irrigation systems or drainage ditches.

   YY. Do not contaminate underground storage or disposal wells with the product or treated water.

   ZZ. Do not contaminate water supplies.

   AAA. Do not contaminate water supplies by applying the product near irrigation systems or drainage ditches.

   BBB. Do not contaminate underground storage or disposal wells with the product or treated water.

   CCC. Do not contaminate water supplies.
Diverso Spectrum

DIRECTIONS FOR USE:

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

When used as directed, this product is highly effective against a wide variety of pathogenic microorganisms.

At a 1:160 dilution (4 oz. of product per 5 gallons of water), using approved AOAC test methods, in the presence of 5% serum load and 10 minute contact time, unless otherwise noted, this product kills the following on hard non-porous inanimate surfaces:

- **Viruses:**
  - Herpes Virus Type 2, (VR-734)
  - Influenza A (H1N1) Virus (ATCC VR-1469)
  - Influenza A (H5N1) Virus (ATCC VR-74)
  - Influenza A (German Strain) (ATCC VR-444)
  - SARS-CoV-2, (Clinical Isolate)
  - *SARS-CoV-2* (Clinical Isolate)
  - *Viruses*:
    - *Herpes Virus Type 2, (VR-734)*
    - *Influenza A (H1N1) Virus (ATCC VR-1469)*
    - *Influenza A (German Strain) (ATCC VR-444)*
    - *SARS-CoV-2, (Clinical Isolate)*

- **Bacteria:**
  - **Campylobacter jejuni** (ATCC 29348)
  - **Escherichia coli** (ATCC 25922)
  - **Listeria monocytogenes** (ATCC 11383)
  - **Staphylococcus aureus** (ATCC 6539)
  - **Staphylococcus aureus** (ATCC 29213)
  - **Staphylococcus aureus** (ATCC 12344)
  - **Yersinia enterocolitica** (ATCC 23715)

- **Antibiotic-Resistant Strains of Bacteria:**
  - **Campylobacter jejuni** (ATCC 29348)
  - **Escherichia coli** (ATCC 25922)
  - **Listeria monocytogenes** (ATCC 11383)
  - **Staphylococcus aureus** (ATCC 6539)

- **Fungi:**
  - **Aspergillus flavus**, (ATCC 22614)
  - **Aspergillus niger**, (ATCC 16404)
  - **Aspergillus oryzae**, (ATCC 16404)
  - **Curvularia lunata**, (ATCC 16404)
  - **Penicillium chrysogenum**, (ATCC 16404)
  - **Penicillium italicum**, (ATCC 16404)
  - **Penicillium roquefortii**, (ATCC 16404)
  - **Penicillium verrucosum**, (ATCC 16404)

- **EPA Reg. No. 70627-63**

- **Disinfectant Use Solution:**
  - **At a 1:160 dilution (4 oz. of product per 5 gallons of water), using approved AOAC test methods, in the presence of 5% serum load and 10 minute contact time, unless otherwise noted, this product kills the following:**
    - **Viruses:**
      - *Herpes Virus Type 2, (VR-734)*
      - *Influenza A (H1N1) Virus (ATCC VR-1469)*
      - *Influenza A (German Strain) (ATCC VR-444)*
      - *SARS-CoV-2, (Clinical Isolate)*
    - **Bacteria:**
      - **Campylobacter jejuni** (ATCC 29348)
      - **Escherichia coli** (ATCC 25922)
      - **Listeria monocytogenes** (ATCC 11383)
      - **Staphylococcus aureus** (ATCC 6539)
      - **Staphylococcus aureus** (ATCC 29213)
      - **Staphylococcus aureus** (ATCC 12344)
      - **Yersinia enterocolitica** (ATCC 23715)
    - **Fungi:**
      - **Aspergillus flavus**, (ATCC 22614)
      - **Aspergillus niger**, (ATCC 16404)
      - **Aspergillus oryzae**, (ATCC 16404)
      - **Curvularia lunata**, (ATCC 16404)
      - **Penicillium chrysogenum**, (ATCC 16404)
      - **Penicillium italicum**, (ATCC 16404)
      - **Penicillium roquefortii**, (ATCC 16404)
      - **Penicillium verrucosum**, (ATCC 16404)

- **For Sanitization of Food Processing Equipment, Dairy Equipment, Refrigerated Storage and Display Equipment and Other Hard Surfaces in Food Contact Locations:**
  - **Bacteria:**
    - **Campylobacter jejuni** (ATCC 29348)
    - **Escherichia coli** (ATCC 25922)
    - **Listeria monocytogenes** (ATCC 11383)
    - **Staphylococcus aureus** (ATCC 6539)
  - **Alcohol-Resistant Strains of Bacteria:**
    - **Campylobacter jejuni** (ATCC 29348)
    - **Escherichia coli** (ATCC 25922)
    - **Listeria monocytogenes** (ATCC 11383)
    - **Staphylococcus aureus** (ATCC 6539)
    - **Staphylococcus aureus** (ATCC 29213)
    - **Staphylococcus aureus** (ATCC 12344)
  - **Fungi:**
    - **Aspergillus flavus**, (ATCC 22614)
    - **Aspergillus niger**, (ATCC 16404)
    - **Aspergillus oryzae**, (ATCC 16404)
    - **Curvularia lunata**, (ATCC 16404)
    - **Penicillium chrysogenum**, (ATCC 16404)
    - **Penicillium italicum**, (ATCC 16404)
    - **Penicillium roquefortii**, (ATCC 16404)
    - **Penicillium verrucosum**, (ATCC 16404)
  - **Other Microorganisms:**
    - **Botrytis cinerea**, (ATCC 12481)
    - **Corynebacterium ammoniagenes**, (ATCC 10708)
    - **Enterococcus faecalis**, (ATCC 29213)
    - **Escherichia coli**, (ATCC 11229)
    - **Listeria monocytogenes**, (ATCC 43888)
    - **Proteus mirabilis**, (Clinical Isolate)
    - **Salm...