CUTOFF 5.063"

DANGER:

If exposed to the eyes, wash with water for 10-20 minutes and refer to a physician. In case of ingestion, do not induce vomiting. Give 1-2 cups of milk, 1/2 cup daytime water, then refer to a physician. If exposure to skin, wash with soap and water for at least 15 minutes. Offer container for recycling, if disposed of by use according to label instructions, contact your State Pesticide or Environmental Protection Agency.

STORAGE AND DISPOSAL

ENVIRONMENTAL HAZARDS:

Do not mix with oxidizers, anionic soaps and detergents.

PHYSICAL OR CHEMICAL HAZARDS:

Do not use or store near heat or open flame. Do not mix with other products.

See reference sheet for a complete list of organisms and additional direction for use.

Sanitization:


For Sanitization of Food Processing Equipment, Refrigerated Storage and Display Equipment and Other Food Serving Establishments:

1. Scrape and pre-wash utensils, dishes and glasses to remove gross soil.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution containing 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat).
5. Place sanitized utensils on a rack or drain board to air dry.

For Control of Small Flies in Drains:

1. Spray or pour solution of 4 oz. per 5 gallons of water (625 ppm active quat) into drain during time of lowest level of drain use.

To Sanitize Non-Food Contact Surfaces:

2. Apply Use Solution until thoroughly wet.
3. Let stand for 3 minutes.
4. Wipe surfaces and let air dry.
5. Not for use on food contact surfaces or on food preparation areas.

To Prepare Food Contact Sanitizing Use Solution:

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with quat). Techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least 1 minute.
2. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked 3. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
4. Apply a solution of 0.25 – 0.5 oz. of product per gallon of water (200 - 400 ppm active) by direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
5. Return machine to service.
DANGER: Human exposure to this product may cause an allergic reaction. If you suspect that you have been exposed to this product, seek medical attention immediately.

Offers container for recycling, if possible. Nonrefillable container. Clean container promptly after emptying. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Protection Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance. Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal law.

PESTICIDE DISPOSAL

PESTICIDE STORAGE

Do not reuse empty container. Keep from freezing. Shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling products containing this substance.

STORAGE AND DISPOSAL

Keep out of reach of children. Do not use or store near heat or open flame. Do not mix with oxidizers, anionic soaps and detergents. Remove contaminated clothing and wash clothing before reuse.

NONCOMPLIANCE WITH INSTRUCTIONS MAY CAUSE SEVERE OR IRREVOCABLE INJURY OR DAMAGE.

FIRST AID

IF INHALED:

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 a poison control center or doctor.

IF INGESTED:

Do not give anything by mouth to an unconscious person. Call a poison control center or doctor immediately for treatment advice.

IF SWALLOWED:

Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor.

IF SKIN OR EYES CONTACTED:

Wash with water for 15 minutes or until irritation subsides. If irritation persists, seek medical attention.

IF IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE. 1-800-851-7145

Sanitizing Effectiveness:

When used as a non-food contact sanitizer at a 1:512 dilution, 1.0 oz. of product per 4 gallons (VRE), Salmonella typhi.

When used as a food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water), in the pre-cleaned, hard non-porous inanimate surfaces:

Aeromonas hydrophila, Escherichia coli, Shigella dysenteriae, Campylobacter jejuni, Staphylococcus aureus, Listeria monocytogenes, Salmonella enteritidis, Mycobacterium smegmatis, Clostridium perfringens, Yersinia enterocolitica.

This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items: dishes; glassware; silverware; cutlery; cooking utensils; restaurant tables; countertops; food preparation surfaces; non-porous cutting boards.

DIRECTIONS FOR USE:

1. Scrape and pre-wash utensils and glasses whenever possible.

2. Wash with detergent.

3. Rinse with potable water.

4. Wipe surfaces and let air dry.

5. Place sanitized utensils on a rack or drain board to air dry.

This product is approved for use in Type A 1, 2, and 3 establishments, commercial kitchens, cafeterias, supermarkets, convenience stores, retail and wholesale establishments, food establishments, educational institutions, and office buildings.

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. See reference sheet for a complete list of organisms and additional direction for use.
Clockwork ™ Sanitizer

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

**DIRECTIONS FOR USE:**
It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

**Sanitization:** When used as a food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water), in the presence of 500 ppm hard water, this product reduces the following bacteria by 99.999% with a 1 minute contact time on pre-cleaned, hard non-porous inanimate surfaces:

- Aeromonas hydrophila, (ATCC 23213)
- Campylobacter jejuni, (ATCC 29423)
- Clostridium perfringens, (ATCC 13124)
- Enterobacter sakazaki, (ATCC 29544)
- Enterococcus faecalis, Vancomycin Resistant, (VRE) (ATCC 51298)
- Escherichia coli, (ATCC 11229)
- Staphylococcus aureus, (ATCC 6538)
- Streptococcus pyogenes, (ATCC 12244)
- Escherichia coli O157:H7, (ATCC 43888)
- Escherichia coli O111:H8, (ATCC BAA-184)
- Listeria monocytogenes, (ATCC 884)
- Salmonella typhi, (ATCC 6539)
- Shigella dysenteriae, (ATCC 29811)
- Yersinia enterocolitica, (ATCC 23715)

**Non-Food Contact Sanitization:** When used as a non-food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water) (200 ppm active quaternary) this product reduces the following bacteria by 99.9% with a 3 minute contact time on pre-cleaned, hard non-porous environmental surfaces:

- Enterobacter aerogenes, (ATCC 13048)
- Staphylococcus aureus, (ATCC 6538)

See container label for First Aid, Precautionary Statements and complete Directions for Use.