KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO

In case of emergency, call a poison control center or doctor for treatment. Have the product container or label with you when calling a poison control center or doctor for treatment.

FIRST AID

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. If contact lenses, if present, after the first 5 minutes, continue rinsing eye.

IF ON SKIN: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

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

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance; then give first aid-resuscitation-mouth-to-mouth, if possible. NOTE TO PHYSICIAN: Possible mucosal damage may contraindicate the use of gastric lavage.

FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 1 oz. per gal. of 500 ppm hard water (200 ppm active) on hard, non-porous surfaces: Escherichia coli, Escherichia coli 0157H7, Escherichia coli 054-K-1, Bacillus subtilis spores, Enterococcus hominis, Enterococcus faecalis, Staphylococcus aureus, Yersinia enterocolitica

NO-FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective sanitizer in 5 minutes at 1 per gal. of water (200 ppm active) and 500 ppm hard water, non-porous surfaces: Enterococcus aerogenes, Staphylococcus aureus

FOOD CONTACT SANITIZING DIRECTIONS: Add 1 oz. of this product to 4 gal. of water (200 ppm active). Pre-clean hard, non-porous surfaces. Apply using a spray/foam (200 ppm active quat) (or equivalent use dilution) to food contact surfaces with a brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, or coarse trigger spray device. For spray applications, spray 4-8 inches from surface. Do not make spray. Treated surfaces must remain wet for 5 minutes. Prepare a fresh solution daily or when visibly dirty.

FOOD CONTACT SANITIZING DIRECTIONS: To prevent cross contamination on treated surfaces in the packaging and storage areas of perishable foods, use solution must be at least 100% of the volume capacity of the equipment by diluting the sanitizing solution with an equal volume of potable water for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse. For articles too large for immersing, apply a use solution of 1 oz. of this product per gal. of water (200-400 ppm activequat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse. Prepare a fresh solution daily or when visibly dirty.

NON-FOOD CONTACT SANITIZING DIRECTIONS: For spray applications, spray 4-8 inches from surface. Do not make spray. Treated surfaces must remain wet for 5 minutes. Prepare a fresh solution daily or when visibly dirty.

ENTRYWAY SANITIZING SYSTEMS: To prevent cross contamination on treated surfaces from area to area, set the system to deliver 0.5 oz. of this product per gal. of water (400 ppm active) through a spray/foam must cover the entire path of the doorway. The system set so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives with the sanitizing solution.

FOOD CONTACT SANITIZING DIRECTIONS: Prior to application, remove gross food particles and soil by a pre-flush or pre-scrub and when necessary, prewash. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE FOR PUBLIC EATING PLACES, DAILY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS: Immense pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1 oz. of this product per gal. of water (200-400 ppm activequat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse. For articles too large for immersing, apply a use solution of 1 oz. of this product per gal. of water (200-400 ppm activequat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse. Prepare a fresh solution daily or when visibly dirty.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING: Thoroughly wash utensils and utensils in a hot detergent solution. Rinse utensils and equipment thoroughly with potable water. Sanitize equipment and utensils by immersion in 1.2 oz. of this product per gal. of water (250-250 ppm active quat) (or equivalent use dilution) for at least 1 minute at a temperature of 75°F. For equipment and utensils too large to sanitize by immersion, use at least 1 oz. of this product per gal. of water (200-400 ppm activequat) (or equivalent use dilution) for at least 1 minute. Do not rinse. Prepare a fresh solution daily or when visibly dirty.

SANITIZING EGG SHELLS INTENDED FOR FOOD USE DIRECTIONS: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 oz. this product per 4 gal. of water (0.25-0.5 oz. per gal. of water) (200-400 ppm activequat) (or equivalent use dilution). 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 only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before caging or breaking. The solution must not be re-used for any purpose other than for the treatment of raw eggs. Eggs cannot be sanitized-

VEGETABLES, FRUITS, HOMESTYLE DIRECTIONS: For spray applications, spray 4-8 inches from surface. Do not make spray. Treated surfaces must remain wet for 5 minutes. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse. Prepare a fresh solution daily or when visibly dirty.

FRUIT LOOP SANITIZING: Disassemble equipment and thoroughly clean after use. Assemble equipment into operational position prior to sanitizing. Prepare a sanitizing solution equal to 110% of the volume capacity of the equipment by diluting 1 oz. of this product per 4 gal. of water (0.25-0.5 oz. per gal. of water) (200-400 ppm activequat) (or equivalent use dilution). Pump the solution through the system until full flow is obtained at all extremities and the system is completely filled with sanitizer and all air is removed. Surfaces must remain wet for at least 1 minute.

FOR USE AS A CLEANER: Apply use solution of 1 oz. of this product per gal. of water to hard, non-porous surfaces. Rinse for heavy-duty use, apply 2 oz. of this product per gal. of water to clean hard, non-porous surfaces.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Harmful by inhalation, swallowed, inhaled, or absorbed through the skin. Wash exposed skin with soap and water, if possible. Avoid spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARDS

This product is toxic to aquatic life. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of the 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 or sewage systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

CONTAINER HANDLING

Non-Refillable Container. Do not reuse or refill this product. Do not store in metal containers. Do not incinerate. Do not immerse in water.

SOLUBILITY

Mixes readily with water to form a colorless solution.

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.

STORAGE: Store in a cool dry place.

DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticides, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.