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

DIRECTIONS FOR USE:

Animal Housing Facilities.

Schools - Restaurants - Food Services - Dairies - Beverage and Food Processing Plants - Farm Premises - Poultry Premises - Poultry Hatcheries -

Foam must completely fill pipe and push water through the (J) trap or other such catch device. Allow foam to remain on drain surface for 5 minutes. Repeat as needed to control listed organisms.

Listeria monocytogenes
Salmonella
Staphylococcus aureua
Enterobacter aerogenes

DANGER: Corrosive. Causes irreversible eye damage. Do not get in eyes or on clothing.

Sanitizing No Rinse Floor Cleaner is an effective foaming sanitizer and sanitizing agent in the presence of dirt. First, preclean drain prior to sanitization. Apply soap into drain using a foaming generator or similar device. Hold foaming discharge nozzle (wand) to drain opening or in non-food contact surfaces against

Precautionary Statements

KEEP OUT OF REACH OF CHILDREN

FIRST AID

For hard non-porous surfaces such as floors, drain covers add 2 oz. of Sanitizing No Rinse Floor Cleaner per 1 gallon of water to sanitize hard, non-porous surfaces within the kitchen, food service areas, and utility areas to control L. monocytogenes, E. coli O157:H7, S. aureus, and Salmonella Typhimurium (ATCC 13311) on non-food contact surfaces when used at 2 oz. per gallon in 500 ppm hard water.

Non-Food Contact Surface Sanitizing.

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Drain Opening to assure that foam does not back up out of drain.

RESIDUE REMOVAL INSTRUCTIONS: Non-refillable container. Do not reuse or refill this container. Triple rinse as follows:

Remove product from container and pour into drain opening. Apply by running water. Place a stopper over drain opening. Fill the container 3/4 full with water and recap. Shake 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate.

Container Handling and Disposal:

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

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 by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste

Storage & Disposal

COMMERCIAL USE: Store in a cool, dry area, away from direct sunlight and heat.

Non-Food Use: Keep out of direct sunlight and from exposure to heat. Avoid freezing and freeze/thaw cycles.

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Sanitize hard, non-porous surfaces against

for rinseout. Repeat procedure two more times. Then offer for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.

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