IMS-III Sanitizing Concentrate is for use on hard, non-porous inanimate surfaces in: Restaurants, restaurants and bars, kitchens, taverns, cafeterias, institutional kitchens, and fast food operations.

**DIRECTIONS FOR USE:** It is a violation of Federal Law to use IMS-III Sanitizing Concentrate in a manner inconsistent with its labeling.

**FOOD CONTACT SANITIZING DIRECTIONS:** Before use as a sanitizer in public eating places, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

**FOOD CONTACT SANITIZING PERFORMANCE:** At 8 ounces per 5 gallons of water (200 ppm active), IMS-III Sanitizing Concentrate eliminates 99.999% of the following bacteria in 60 seconds in 250 ppm hard water (calculated as CaCO3) according to the Germicidal and Detergent Sanitizing Action of Disinfectants test: Escherichia coli, Staphylococcus aureus.

**FOOD CONTACT SURFACE SANITIZING DIRECTIONS:** Apply a use solution of 8 ounces per 5 gallons of water (200 ppm) as is to sanitize hard, non-porous surfaces with a brush, cloth, mop, sponge, auto scrubber, or mechanical spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Allow surface to remain wet for at least 60 seconds. Let surfaces drain and then air dry. NO POTABLE WATER RINSE IS ALLOWED. Change cloth, sponge, or towels frequently to avoid redeposition of soil. A fresh solution must be prepared at least daily or more often if use solution becomes visibly soiled. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

**SANITIZING OF ICE MACHINES AND OTHER HARD NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS, RESTAURANTS AND BARS DIRECTIONS:** For sanitizing display equipment and other hard, non-porous surfaces, Food contact surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles. 1. Turn off refrigeration. (Note: Use this direction only if applicable.) 2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (Note: Use this direction only if applicable.) 3. Wash and rinse all surfaces thoroughly. 4. Apply a solution of 8-16 ounces of IMS-III Sanitizing Concentrate per 5 gallons of water by mechanical spray device, trigger spray device, direct pouring or by recirculating through the system. 5. Allow surface to remain wet for at least one minute followed by complete draining. 6. Allow surfaces to air dry. 7. Do not rinse. 8. Fresh solution must be used for each cleaning. 9. Return machine to service.

**STORAGE AND DISPOSAL:** Do not contaminate water, food, or feed by storage and disposal. CONTAINER DISPOSAL/PESTICIDE STORAGE: Non-refillable container. Store only in original container. Do not reuse empty container. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap container and put in trash or offer for recycling if available. RESIDUE REMOVAL INSTRUCTIONS: Triple rinse container promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

**FIRST AID**

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

**IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

**IF SWALLOWED:** 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. Do not give anything by mouth to an unconscious person.

**IF INHALED:** Move person to fresh air. If person is not breathing, call 911 or an ambulance then give artificial respiration, preferably mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

**ENVIRONMENTAL HAZARD**

This product is toxic to fish.

**PHYSICAL OR CHEMICAL HAZARDS**

Do not use or store near heat or open flame.

Do not mix with oxidizers, anionic soaps and detergents.

**KEEP OUT OF REACH OF CHILDREN**

WARNING: KEPE OUT OF REACH OF CHILDREN. Causes substantial but temporary eye injury. Harmful if swallowed, inhaled, or absorbed through the skin. Do not get in eyes or on clothing. Avoid contact with skin. Wear goggles or face shield 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.

**EPA REG. NO. 10324-166-65516     EPA EST. NO. 72026-IL-01**

**Net Contents: 1 pint (16 fl. oz.)**