DIRECTIONS FOR USE

In a solution of Federal law to use this product in a manner inconsistent with its labeling.

Non Refillable containers greater than or equal to 5 gallons. Disposal may vary by location, regulatory agencies should be contacted prior to disposal.

Endosulfan I and II active ingredients are not to be used in combination with any other pesticide or chemical (combining two or more chemicals in a single application). Endosulfan I and II are not to be used in combination with any plant nutrient or any agricultural soil amendment.

OxyMize is an effective sanitizer against Clostridium species, Staphylococcus aureus, Escherichia coli, Listeria monocytogenes and Salmonella typhimurium.

Environmental Hazards

Avoid damage to containers. Keep container closed at all times when not in use. Keep container out of direct sunlight. To maintain product quality, store at temperatures below 86°F.

This pesticide is toxic to birds, mammals, fish and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, rivers, ground water, or other bodies of water. Do not contaminate water sources by disposal of treated materials.

OxyMize has a variety of uses and applications:

- **Non Pathogenic Organisms**
  - **Eating Establishment Sanitizing**
  - **Pathogenic Organisms**
  - **Areas of use in hospitals, surgical and obstetrical suites; operating tables, housekeeping services; physical therapy departments; nursing homes; and the General Health Care of All Public Health Microorganisms**

**For Treatment of Processed Fruit and Vegetable Surfaces and Process Water to Control Growth of Non-Public Health Microorganisms**

2. Add OxyMize to a solution of 0.5% bleach per gallon of water. This provides approximately 45 ppm peroxyacetic acid and 30 ppm hydrogen peroxide.

**For Reducing Pathogenic Foodborne Bacteria in Processing Waters for Fruits and Vegetables**

2. Add OxyMize at a dilution of 0.54 fluid ounce per 16 gallon of water. This provides approximately 45 ppm peroxyacetic acid and 30 ppm hydrogen peroxide.

**For Treating Processing Water to Control Growth of the Public Health Microorganisms That Cause Diseases of Fresh, Frozen, and Canned Foods**

2. Add OxyMize at a dilution of 0.5% bleach per gallon of water. This provides approximately 45 ppm peroxyacetic acid and 30 ppm hydrogen peroxide.

**For Treating of Processed Fruit and Vegetable Surfaces and Process Water to Control Growth of Non-Public Health Microorganisms**

2. Add OxyMize at a dilution of 0.5% bleach per gallon of water. This provides approximately 45 ppm peroxyacetic acid and 30 ppm hydrogen peroxide.

**For Treatment of Red, Impregnated Fruit and Vegetable Surfaces**

2. Apply the desired solution using a clean spray devise to treat the fruits or vegetables by spraying the treated fruits or vegetables in the processing line.
OxyMize can be used on the following raw and post-harvest fruits and vegetables:

**Fruits**
- Citrus fruits: citrus citron, citrus hybrids, grapefruit, kumquat, kumquat, lemons, mandarine (tangarine), oranges, and pummelo
- Pome fruits: apple, crabapple, mayhaw, pear, and quince
- Stone fruits: apricot, cherry, nectarine, peach, plum, and prune
- Berries group: blackberry, blueberry, currant, cranberry, grape, honeysuckle, kiwifruit, serviceberry, raspberry, and strawberry

**Vegetables**
- Root & tuber vegetables: artichoke (Chinese and Jerusalem), beet, carrot, chicory, ginger, ginseng, horseradish, parsley, potato, radish, rutabaga, salsify, sweet potato, and yam
- Leaves of root and tuber vegetables: beet, carrot, celeriac, chicory, radish, rutabaga, sweet potato, turnip, yam
- Leafy vegetables: arugula, celery, endive, fennel, lettuce, parsley, radicchio, rhubarb, spinach, and swiss chard
- Brassica leafy vegetables: broccoli, Brussels sprouts, cabbage, cauliflower, collards, kale, and mustard greens
- Legumes: bean, chickpea, guar, lentil, pea, and soybean
- Fruiting vegetables: eggplant, pepper, tomatillo, and tomato
- Miscellaneous vegetables: asparagus, avocado, banana, fig, globe artichoke, hops, mango, okra, pawpaw, peanut, persimmon, pineapple, water chestnut, and watercress.

OxyMize can be applied by fogging to control the growth of non-public health microorganisms that may cause decay and/or spoilage on raw, post-harvest fruits and vegetables during the post-harvest process.

1. Ensure room is properly ventilated. Vacate all personnel from room during fogging and for a minimum of 2 hours after fogging. Ensure there is no strong odor characteristic of acetic acid before having personnel return to work area. Do not enter room until hydrogen peroxide concentrations are correctly tested and are below 1 ppm on a time weighted average.

2. Fog area using one quart of a 0.06% solution (1.0 fluid ounce per 16 gallons of water) per 1,000 cu. ft. of room volume. Allow surface to drain thoroughly before operations are resumed.

For Sanitization and Disinfection of Laundry in Commercial and Institutional and Industrial Operations:

**Use OxyMize in commercial and institutional and industrial including Hospitality laundry operations for control of microorganisms:**
- *Klebsiella pneumoniae*, *Staphylococcus aureus*, *Pseudomonas aeruginosa*, *E. coli* and other coliforms.
- For sanitization to control *Klebsiella pneumoniae*:
  1. Add 2.3 fluid ounces OxyMize per 100 pounds of dry laundry - assumes 5 parts water to 1 part dry laundry based on 100 lbs. of dry laundry. Inject OxyMize into the sanitizing rinse step at 2.3 fluid ounces per 60 gallons of water applied. OxyMize is effective in water up to 400 ppm of water hardness. Treat laundry for a minimum of 5 minutes at a minimum of 18 °C. Following sanitization, laundry may be rinsed with water that may include a softener, starch, odor neutralizer, fragrance, soil release agent, and/or fluid repellent.

For disinfection:

1. Add 13.6 fluid ounces OxyMize per 100 pounds of dry laundry - assumes 5 parts water to 1 part dry laundry based on 100 lbs. of dry laundry. Inject OxyMize into the disinfecting rinse step at 13.6 fluid ounces per 60 gallons of water applied. OxyMize is effective in water up to 400 ppm of water hardness. Treat laundry for a minimum of 15 minutes at a minimum of 20 °C. Following disinfection, laundry may be rinsed with water that may include a softener, starch, odor neutralizer, fragrance, soil release agent, and/or fluid repellent.

In all applications always prepare a new solution daily to ensure effectiveness. Do not re-use solutions. Dispose of unused solution.

**Note:** May cause bleaching of treated surfaces; test commodity if unsure.

**Note:** Before using OxyMize to sanitize or clean metal surfaces, it is recommended that the diluted solution be tested on a small area to determine compatibility.

**EMERGENCY TELEPHONE NUMBERS (24 HOURS)**

**MEDICAL:** 1-866-520-4949

**UN3109, ORGANIC PEROXIDE**
- TYPE F LIQUID
- (<17% PERACETIC ACID WITH <=26% HYDROGEN PEROXIDE)

5.2 (8)

Distributed By:

**Auto-Chlor**

746 Poplar Avenue
Memphis, TN 38105
901-579-2300
autochlor.com