DDS-164[™] PLUS

CLEANER - DISINFECTANT - SANITIZER - DEODORIZER - FUNGICIDE - MILDEWSTAT - VIRUCIDE*

ACTIVE INGREDIENTS:

DANGER PELIGRO

See side panel for additional precautionary statements.

FIRST AID In case of emergency, call a poison control center or doctor for treatment advice. 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.		
IF ON SKIN OR CLOTHING:	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 for treatment advice.		
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.		
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.			
For medical or environmental emergencies, call CHEMTREC® at 1-800-424-9300.			

SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.

IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.

DISINFECTION PERFORMANCE IN INSTITUTIONS (Hospitals, Dental Offices, Nursing Homes, and Other Health Care Institutions) AND NON-MEDICALFACILITIES (Schools, Restaurants, Food Services): This product kills the following bacteria in 10 minutes at 2 oz, per gal. of water (700 ppm active) and 5% soil on hard, non-porous surfaces; Acinetobacter baumannii, Bordetella bronchiseptica, Campylobacter jejuni, Corynebacterium ammoniagenes, Enterobacter aerogenes, Enterococcus faecialis, Escherichia coli, Escherichia coli O157:H7, Enterococcus faeciam Vancomycin Resistant (VRE), Kebsiella pneumoniae (New Delhi metallo-beta-lactamase), Listeria monocytogenes, Pseudomonas aeruginosa, Salmonella enterica, Salmonella schottmuelleri, Salmonella typtii, Shigella dysenteriae, Staphylococcus aureus, Staphylococcus aureus Methicillin Resistant, Staphylococcus aureus (VISA) Vancomycin Intermediate resistant, Streptococcus salivarius

NON-FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective one-step sanitizer in 1 minute at 2 oz. per gal. of water (700 ppm active) and 5% soil on hard, non-porous surfaces: Staphylococcus aureus, Klebsiella oneumoniae

FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective sanitizer in 1 minute at 2 oz. per 3.5 gal. of water (200 ppm active) on hard, non-porous surfaces: Escherichia coti, Staphylococcus aureus VRBUCIDALY PERFORMANCE: This product kills the following viruses in 10 minutes at 2 oz. per gal. of water (700 ppm active) and 5% soil on hard, non-porous surfaces: Avian Influenza A Virus, Avian Influenza A Virus, Hepatitis B Virus (HBV), Hepatitis C Virus (HCV), Herpes Simplex Virus Type 1, Human Immunodeficiency Virus Type 1† (HH-1) (ADDS Virus), Human Coronavirus, Influenza A Virus (H1N1), Influenza A2/ Japan Virus, Norovirus(Norvalk-like-Virus) (Feline Calicivirus), Vaccinia Virus

f Indicates a 2 minute contact time is required for this claim.

ANIMAL PREMISE VIRUCIDAL* PERFORMANCE: This product kills the following viruses in 10 minutes at 2 oz. per gal. of water and 5% soil on hard, non-porous surfaces: Avian Influenza A Virus, Infectious Bovine Rhinotracheitis Virus (IBR), Avian Influenza A Turkey/Wisconsin Virus, Infectious Bronchitis Virus, Avian Reovirus, Murine Norovirus (MNV-1), Bovine Viral Diarrhea Virus, Newcastle Disease Virus, Canine Coronavirus, Porcine Respiratory & Reproductive Virus (PRISV), Carline Distemper Virus, Porcine Rotavirus, Equine Arteritis Virus, Pseudorabies Virus, Infectious Avian Laryngotracheitis Virus, Transmissible Gastroenteritis Virus (TGE) FUNGICIDAL PERFORMANCE: This product kills the following fungi in 10 minutes at 2 oz. per gal. of water (700 ppm active) and 5% soil on hard, non-porous surfaces: Trichophyton mentagrophytes (Athlete's foot fungus) (a cause of Ringworm).

MILDEWSTATIC PERFORMANCE: This product controls the following mold in 10 minutes at 2 oz, per gal. of water (700 ppm active) on hard, non-porous surfaces: Aspergillus niger

This product contains no phosphorus.

This product has been formulated to aid in the reduction of cross-contamination on treated hard, non-porous surfaces not only in hospitals, but also in schools, institutions and industry.

This product is for use as a disinfectant on hard, non-porous surfaces at 700 ppm active and as a sanitizer on dishes, glassware and utensils at 200-400 ppm active.

This product is formulated for use on hard, non-porous surfaces such as: Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning, refrigeration equipment and heat pumps. This product is for use as a sanitizer in bottling and beverage dispensing equipment.

This product is a versatile broad-spectrum disinfectant formulated for use in Ultrasonic Baths, Ultrasonic cleaning units.

At 2 oz of this product per 3.5 gal, per water, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 250 ppm of hardness calculated as CaCO, when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli and Staphylococcus aureus*.

This product is for use on hard, non-porous surfaces in: hospitals, nursing homes, medical and dental offices and clinics, EMS & fire facilities, day care centers and nurseries, sick rooms, elder care centers, kindergartens and preschools, restaurants, bars, institutional kitchens, funeral homes, morgues, montuaries, municipal government buildings, institutional facilities, businesses and office buildings, public restrooms, hotels and motels, institutions, schools and colleges, churches, universities, athletic facilities and locker rooms, campgrounds, playgrounds, recreational facilities, picnic facilities, sports arenas, sports complexes, food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, dairy farms, hog farms, meat/poultry processing plants, meat packing plants, processing facilities for fish, milk, citrus, ice cream and potatoes and beverage plants, equine farms, cruise lines, airline terminals, shipping terminals, public transportation.

This product has passed the Virucidal* Efficacy of a Disinfectant for Use on Inanimate Environmental Surfaces utilizing (Duck) Hepatitis B Virus and Bovine Viral Diarrhea Virus (BVDV) Surrogate for Human Hepatitis C Virus. This product is a one-step disinfectant that is effective against a broad spectrum of bacteria, is virucidal* including HM-1, HCV & HBV and inhibits the growth of mold and mildew and their odors when used as directed. Kills Pandemic 2009 H1N1 Influenza A Virus formerly called swine flu.

NET CONTENTS:

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Before using this product in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected. This product is not for use on medical device surfaces.

Use	Dilution	Contact Time
For Hospital or Medical Environment claims	2 oz./gal. water	10 minutes
For General or Broad Spectrum claims	2 oz./gal. water	10 minutes
For Public Health Virucidal* claims	2 oz./gal. water	10 minutes
For Animal Virucidal* claims	2 oz./gal. water	10 minutes
For Non-Food Contact Sanitizing claims	2 oz./gal. water	1 minute
For Food Contact Sanitizing claims at 200 ppm	2 oz./3.5 gal. water	1 minute
For Food Contact Sanitizing claims at 300 ppm	3 oz./3.5 gal. water	1 minute
For Food Contact Sanitizing claims at 400 ppm	4 oz./3.5 gal. water	1 minute
For Fungicidal claims	2 oz./gal. water	10 minutes
For Mold and Mildew claims	2 oz./gal. water	10 minutes

HOSPITAL/HEALTH CARE/MEDICAL/NON-MEDICAL

FOR USE AS A ONE-STEP, GENERAL, HOSPITAL, MEDICAL DISINFECTANT, FUNGICIDE, VIRUCIDE*,

- Pre-clean heavily soiled areas.
- Apply use solution of 2 oz. of this product per gal. of water (or equivalent use dilution) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray.
- Treated surfaces must remain wet for 10 minutes.
- Allow to air dry.

5. Prepare a fresh solution daily or when visibly dirty.
*KILLS HIV, HBV AND HCV ON PRE-CLEANED HARD, NON-POROUS SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS in health care settings or other settings in which there is an expected likelihood of soiling of hard, non-porous surfaces/objects with blood or body fluids and in which the surfaces/ objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type I (HIV-1) (associated with AIDS), Hepatitis B Virus (HBV) and Hepatitis C Virus (HCV).

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1, HBV AND HCV ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS.

Personal Protection: Specific barrier protection items to be worn when handling items soiled with blood or body fluids are disposable latex gloves, gowns, masks, and eye protection.

Cleaning Procedure: Blood and other body fluids containing HIV-1, HBV & HCV must be thoroughly cleaned from hard, non-porous surfaces and objects before application of this product.

Disposal of Infectious Materials: Blood and other body fluids, cleaning materials and clothing must be autoclaved and disposed of according to federal, state and local regulations for infectious waste disposal. Contact Time: Allow hard, non-porous surfaces to remain wet for 2 minutes for HIV and 10 minutes for all

ULTRASONIC BATH DISINFECTANT DIRECTIONS: Pre-clean heavily soiled areas. Use this product to disinfect hard, non-porous, non-critical objects compatible with Ultrasonic cleaning units. Pour a fresh solution of 2 oz. of this product per gal. of water (or equivalent use dilution) (700 ppm active) directly into bath chamber. Place objects into unit and operate according to manufacturers' use directions for a minimum of 10 minutes. Remove objects and rinse with sterile water. Allow to air dry. Prepare a fresh solution daily or when visibly dirty.

FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT SANITIZING DIRECTIONS

To prevent cross contamination, kitchenware and food contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and the food contact surfaces of equipment must be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. 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 DILUTION TABLE FOR FOOD CONTACT SURFACES, PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT, FOOD PROCESSING EQUIPMENT AND UTENSILS: To prepare a 200, 300 or 400 ppm active solution use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

FOOD CONTACT SANITIZING DILUTION TABLE

Active solution	1 gal.	3.5 gal.	10 gal.	20 gal.
200 ppm	0.57 oz.	2.0 oz.	5.7 oz.	11.4 oz.
300 ppm	0.85 oz.	3.0 oz.	8.5 oz.	17.0 oz.
400 ppm	1.14 oz.	4.0 oz.	11.4 oz.	22.8 oz.

FOOD CONTACT SANITIZING PERFORMANCE FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS (REGULATED BY 40 CFR 180.940 (a)(c)): Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2.0-4.0 oz. of this product per 3.5 gal. of water (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse.

For articles too large for immersing, apply a use solution of 2,0-4.0 oz. of this product per 3.5 gal, of water (or equivalent use dilution) (200-400 ppm active quat) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray.

Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse.

Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications but may be used for other purposes such as cleaning.

WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

- Scrape and pre-wash hard, non-porous utensils and glasses whenever possible.
- Wash with a good detergent or compatible cleaner,
- Rinse with potable water.
- Sanitize in a solution of 2.0-4.0 oz. of this product per 3.5 gal. of water (or equivalent use dilution) (200-400 ppm active quat) of this product. Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code.

 Place sanitized utensils on a rack or drain board to air-dry.
- Prepare a fresh solution daily or when visibly dirty.

Note: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS: For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles.

- Turn off refrigeration.(Note: Use this direction only if applicable).
- Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (Note: Use this direction only if applicable).
- Apply a solution of 2.0-4.0 oz. of this product per 3.5 gal. of water (or equivalent use dilution) (200-400 ppm active quat) of this product by coarse pump or trigger spray device, direct pouring or by recirculating through the system. For spray applications spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute.

 Drain thoroughly before reuse before contact with food/liquid. Do not rinse. Return machine to service.
 Prepare a fresh solution daily or when visibly dirty.
 BEVERAGE DISPENSING EQUIPMENT AND SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS: For sanitizing of hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. The product is to be proportioned into the final rinse water line of the container washer or rinser. Fill equipment with a solution of 2.0-4.0 oz. of this product per 3.5 gal. of water (or equivalent use dilution) (200-400 ppm active quat) of this product. Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain before contact with liquid. Do not rinse.

FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS: Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water and then rinse equipment with a sanitizing solution. During processing apply 2.0-4.0 oz. of this product per 3.5 gal. of water (or equivalent use dilution) (200-400 ppm active quat) of this product to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

NON-FOOD CONTACT SANITIZING DIRECTIONS

NON-FOOD CONTACT SANITIZING: Pre-clean heavily soiled areas. Add 2 oz. of this product per gal. of water (700 ppm active) (or equivalent use dilution). Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, coarse pump or trigger spray device. For spray applications spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 1 minute. Prepare a fresh solution daily or when visibly dirty.

SHOE BATH SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in a 2-oz. of this product per gal, of water (or equivalent use dilution) (700 ppm active) use solution for 1 minute prior to entering area. Prepare a fresh solution daily or when visibly dirty.

TO CONTROL MOLD/MILDEW: Pre-clean heavily solled areas. Prepare use solution by adding 2 oz. of this product per gal. of water (or equivalent dilution). Apply use solution to hard, non-porous surfaces for 10 minutes which will effectively inhibit the growth of mold and mildew and their odors. Repeat treatment every seven days, or more often if new growth appears.

ANIMAL PREMISES

Prior to use of this product, remove all animals and feeds from areas to be treated, animal transportation vehicles and enclosures. Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other surfaces of facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean surfaces with soap or detergent and rinse with water.

FOR USE AS AN ANIMAL PREMISE DISINFECTANT/VIRUCIDE*: Prepare a use solution of 2 oz, of this product per gal. of water (700 ppm) for effectiveness against designated animal viruses on the label.

Apply use solution to disinfect hard, non-porous surfaces with a sponge, brush, cloth, by immersion, mechanical spray device, coarse pump or trigger spray device. Immerse all halters and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure in the use solution. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 10 minutes. Ventilate buildings, coops and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, roughs, automatic feeders, fountains and waterers and other treated equipment which can contact food or water with soap or detergent, and rinse with potable water before reuse.

FOGGING

FOGGING IN FOOD PREMISES

ALL SURFACES MUST BE CLEANED AND DISINFECTED IN ACCORDANCE WITH LABEL DIRECTIONS PRIOR TO FOGGING.

DIRECTIONS FOR FOGGING IN DAIRIES, BEVERAGE AND FOOD PROCESSING PLANTS: Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After disinfecting, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 3.5 oz. of product per gal. of water (1,230 ppm active) (or equivalent use dilution). Wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. All food contact surfaces must be sanitized with an EPA approved food contact sanitizer solution prior to use. All food contact surfaces must be thoroughly rinsed with potable water prior to sanitizing.

Note: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room or building be entered by anyone within two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves, gloves and long pants.

DEODORIZATION/CLEANING

GENERAL DEODORIZATION: To deodorize, add 2 to 4 oz. of this product per gal, of water to hard, non-porous surfaces. Rinse and allow to air dry.

CARPET CLEANING

SPECIAL INSTRUCTIONS FOR CLEANING CARPETS: This product can be used to clean carpets in industrial, institutional and commercial areas such as motels & hotel chains, nursing homes, schools and hospitals. For use on wet cleanable synthetic fibers. Do not use on wool. Vacuum carpet thoroughly prior to cleaning. Test fabric for color fastness.

For Portable Extraction Units: Mix 2 to 4 oz, of this product per gal. of water (or equivalent use dilution).

For Truck Mounted Extraction Machines: Mix 2 to 4 oz, of this product per gal of water (or equivalent use dilution) and meter at 4 gal. per hour.

For Rotary Floor Machines: Mix 2 to 4 oz. of this product per gal. of water (or equivalent use dilution) and apply at the rate of 300-500 sq. ft. per gal.

Do not mix this product with other cleaning products. Follow the cleaning procedures specified by the manufacturer of the cleaning equipment. After using this product, set the carpet pile and protect the carpet from furniture legs and bases while drying. Do not over wet. If applied to stain resistant nylon carpet, apply a fabric protector according to the carpet manufacturer's directions.

CARPET CLEANING/DEODORIZATION (Not for use in CA) FOR INSTITUTIONAL, INDUSTRIAL AND HOSPITAL USE: This product cleans and deodorizes the carpet. It can be used in industrial, institutional and commercial areas such as motels, hotel chains, nursing homes and hospitals.

Vacuum carpet thoroughly prior to application. Mix 2 to 4 oz. of this product per gal. of water. Follow the injection and/or extraction procedures as specified for any conventional steam cleaning equipment you are using. For rotary floor machines, mix 2 to 4 oz. of this product per gal. of water and spray on carpet at a rate of 300-500 so. ft. per gal.

For use on washable synthetic fibers. Do not use on wool. Test color fastness of carpet before use. Apply diluted product to a small concealed spot, then rub with a clean white cloth. If color changes or transfers to the cloth, a water-based product must not be used.

After using the product, set carpet pile in one direction with a stiff brush. Place aluminum foil under the legs of furniture while carpet is drying. Over-wetting can cause carpet to shrink. Manufacturer assumes no responsibility for over-wetting misuse.

Note: This product must not be mixed with other cleaning products.

WATER AND SMOKE DAMAGE RESTORATION

SEWER BACKUP & RIVER FLOODING: To use as a deodorizer, dilute 2 to 4 oz. of this product per gal. of water allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil along with non-salvageable materials. Saturate all affective areas with a mechanical spray device, coarse pump or trigger spray device before and after cleaning and extraction. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Use proper ventilation; open windows. (Not for use in CA)

CARPETS, CARPET CUSHIONS, UPHOLSTERY, DRAPES AND OTHER POROUS MATERIALS, SUB FLOORS, DRYWALL, TRIM AND FRAME LUMBER, TACKLESS STRIP AND PANELING: To use as a deodorizer against water damage, extract the excess water. Test hidden area for colorastness. Dilute 2 to 4 oz. of the product per gal, of water allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil. Apply directly with a mechanical spray device, or coarse pump or trigger spray device to fully saturate affected materials. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Roll, brush or agitate into materials. Follow with a thorough extraction. Dry rapidly and thoroughly. (Not for use in CA)

WATER AND SMOKE DAMAGE RESTORATION: Effective against odors caused by smoke and water damage for institutional, industrial and hospital use. This product is particularly suitable for use in water damage restoration. Dilute 2 to 4 oz. of the product per gal. of water, allowing for the diluting effect of absorbed water within saturated materials. Saturate affected materials with enough product to remain wet for at least 10 minutes. Use proper ventilation. (Not for use in CA)

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.

PESTICIDE 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 Representative at the nearest EPA Regional Office for guidance.

CONTAINER HANDLING:

For non-refillable containers equal to or less than 5 gal.

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

For non-refillable containers greater than 5 gal.

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. 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 ruse.

ENVIRONMENTAL HAZARDS

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

MADE IN THE U.S.A. 0952CMBB (J-14)

CHECK MARK"

Sold By:

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EPA Est. No. 4140 -					
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TO REORDER, CAN TOLL-FREE: 1-800-527-9919 FAX: 1-972-438-0634



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DDS-164 PLUS

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ACTIVE INGREDIENTS:

Aikyi (00% 014, 30% 010, 5% 012, 5% 010)	
Dimethyl Benzyl Ammonium Chloride	2.25%
Alkyl (68% C12, 32% C14)	
Dimethyl Ethylbenzyl Ammonium Chloride	2.25%
OTHER INGREDIENTS:	95.50%
TOTAL:	100.00%
EPA Reg. No. 10324-59-66114	

DANGER PELIGRO

See side panel for additional precautionary statements

See side parier for addit	ional precautionary statements.		
	call a poison control center or doctor for treatment advice. Have the product container n 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.		
IF ON SKIN OR CLOTHING:	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 for treatment advice.		
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.		
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.			
For medical or environmental emergencies, call CHEMTREC® at 1-800-424-9300.			

SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A JISTED EN DETALLE

IF YOU DO NOT UNDERSTAND THE LABEL. FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.

DISINFECTION PERFORMANCE IN INSTITUTIONS (Hospitals, Dental Offices, Nursing Homes, and Other Health Care Institutions) AND NON-MEDICALFACILITIES (Schools, Restaurants, Food Services): This product kills the following bacteria in 10 minutes at 2 oz. per gal. of water (700 ppm active) and 5% soil on hard, non-porous surfaces: Acinetobacter baumannii, Bordetella bronchiseptica, Campylobacter jejuni, Corynebacterium ammoniagenes, Enterobacter aerogenes, Enterococcus faecalis, Escherichia coli, Escherichia coli 0111:HB, Escherichia coli 0157:H7, Enterococcus faecium Vancomycin Resistant (VRE), Klebsiella pneumoniae, Klebsiella pneumoniae (New Delhi metallo-beta-lactamase), Listeria monocytogenes, Pseudomonas aeruginosa, Salmonella enterica, Salmonella schottmuelleri, Salmonella tyhni, Shigella dysenteriae, Staphylococcus aureus, Staphylococcus aureus Methicillin Resistant, Staphylococcus aureus (Community Associated Methicillin Resistant) (CA-MRSA), Staphylococcus aureus (VISA) Vancomycin Intermediate resistant. Streptococcus salivarius

NON-FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective one-step sanitizer in 1 minute at 2 oz. per gal. of water (700 ppm active) and 5% soil on hard, non-porous surfaces: Staphylococcus aureus, Klebsiella pneumoniae

FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective sanitizer in 1 minute at 2 oz. per 3.5 gal. of water (200 ppm active) on hard, non-porous surfaces: Escherichia coli, Staphylococcus aureus VIRUCIDAL* PERFORMANCE: This product kills the following viruses in 10 minutes at 2 oz. per gal. of water (700 ppm active) and 5% soil on hard, non-porous surfaces: Avian Influenza A Virus, Avian Influenza A Turkey/Wisconsin Virus, Hepatitis B Virus (HBV), Hepatitis C Virus (HCV), Herpes Simplex Virus Type 1, Human Immunodeficiency Virus Type 1* (HIV-1) (AIDS Virus), Human Coronavirus, Influenza A Virus (H1N1), Influenza AZ/Japan Virus, Norovirus(Norwalk-like-Virus) (Feline Calicivirus), Vaccinia Virus

‡ Indicates a 2 minute contact time is required for this claim.

ANIMAL PREMISE VIRUCIDAL* PERFORMANCE: This product kills the following viruses in 10 minutes at 2 oz. per gal. of water and 5% soil on hard, non-porous surfaces: Avian Influenza A Virus, Infectious Bovine Rhinotrachetits Virus (BR), Avian Influenza A Turkey/Wisconsin Virus, Infectious Bovine Bronchitis Virus, Avian Reovirus Murine Norovirus (MNV-1), Bovine Viral Diarrhea Virus, Newcastle Disease Virus, Canine Coronavirus, Porcine Respiratory & Reproductive Virus (PRRSV), Canine Distemper Virus, Porcine Rotavirus, Equine Arteritis Virus, Preseudorabies Virus, Infectious Avian Laryngotrachetis Virus, Irasmissible Gastorenteritis Virus (TGE)

FUNGICIDAL PERFORMANCE: This product kills the following fungi in 10 minutes at 2 oz. per gal. of water (700 ppm active) and 5% soil on hard, non-porous surfaces: Trichophyton mentagrophytes (Athlete's foot fungus) (a cause of Rimoworm).

MILDEWSTATIC PERFORMANCE: This product controls the following mold in 10 minutes at 2 oz. per gal. of water (700 ppm active) on hard, non-porous surfaces: Aspergillus niger
This product contains no onbosphorus.

This product has been formulated to aid in the reduction of cross-contamination on treated hard, non-porous surfaces not only in hospitals, but also in schools, institutions and industry.

This product is for use as a disinfectant on hard, non-porous surfaces at 700 ppm active and as a sanitizer on

dishes, glassware and utensils at 200-400 ppm active.

This product is formulated for use on hard, non-porous surfaces such as: Exhaust fans, refrigerated storage

and display equipment, coils and drain pans of air conditioning, refrigeration equipment and heat pumps.

This product is for use as a sanitizer in bottling and beverage dispensing equipment.

This product is a versatile broad-spectrum disinfectant formulated for use in Ultrasonic Baths, Ultrasonic cleaning units.

At 2 oz. of this product per 3.5 gal. per water, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 250 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli and Staphylococcus aureus*.

This product is for use on hard, non-porous surfaces in: hospitals, nursing homes, medical and dental offices and clinics, EMS & fire facilities, day care centers and nurseries, sick rooms, elder care centers, kindergartens and preschools, restaurants, bars, institutional kitchens, funeral homes, morgues, mortuaries, municipal government buildings, institutional facilities, businesses and office buildings, public restrooms, hotels and motels, institutions, schools and colleges, churches, universities, athletic facilities and locker rooms, campgrounds, playgrounds, recreational facilities, picnic facilities, sports arenas, sports complexes, food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, dairy farms, hog farms, meat/poultry processing plants, meat packing plants, processing facilities for fish, milk, citrus, ice cream and potatoes and beverage plants, equine farms, cruise lines, airline terminals, airports, shipping terminals, public transportation.

This product has passed the Virucidal* Efficacy of a Disinfectant for Use on Inanimate Environmental Surfaces utilizing (*Duck*) Hepatitis B Virus and Bovine Viral Diarrhea Virus (BVDV) Surrogate for Human Hepatitis C Virus. This product is a one-step disinfectant that is effective against a broad spectrum of bacteria, is virucidal* including HIV-1, HCV & HBV and inhibits the growth of mold and mildew and their odors when used as directed. Kills Pandemic 2009 H1N1 Influenza A Virus formerly called swine flu.

DIRECTIONS FOR USE

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

Before using this product in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

This product is not for use on medical device surfaces.

DILUTION TARLE

Use	Dilution	Contact Time
For Hospital or Medical Environment claims	2 oz./gal. water	10 minutes
For General or Broad Spectrum claims	2 oz./gal. water	10 minutes
For Public Health Virucidal* claims	2 oz./gal. water	10 minutes
For Animal Virucidal* claims	2 oz./gal. water	10 minutes
For Non-Food Contact Sanitizing claims	2 oz./gal. water	1 minute
For Food Contact Sanitizing claims at 200 ppm	2 oz./3.5 gal. water	1 minute
For Food Contact Sanitizing claims at 300 ppm	3 oz./3.5 gal. water	1 minute
For Food Contact Sanitizing claims at 400 ppm	4 oz./3.5 gal. water	1 minute
For Fungicidal claims	2 oz./gal. water	10 minutes
For Mold and Mildew claims	2 oz./gal. water	10 minutes

HOSPITAL/HEALTH CARE/MEDICAL/NON-MEDICAL

FOR USE AS A ONE-STEP, GENERAL, HOSPITAL, MEDICAL DISINFECTANT, FUNGICIDE, VIRUCIDE*,

- Pre-clean heavily soiled areas.
- Apply use solution of 2 oz. of this product per gal. of water (or equivalent use dilution) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray.
- 3. Treated surfaces must remain wet for 10 minutes.
- Allow to air dry.

other organisms.

Prepare a fresh solution daily or when visibly dirty.

*KILLS HIV, HBV AND HCV ON PRE-CLEANED HARD, NON-POROUS SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS in health care settings or other settings in which there is an expected likelihood of soiling of hard, non-porous surfaces/objects with blood or body fluids and in which the surfaces/ objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type I (HIV-1) (associated with AIDS), Hepatitis B Virus (HBV) and Hepatitis C

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1, HBV AND HCV ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS.

Personal Protection: Specific barrier protection items to be worn when handling items soiled with blood or body fluids are disposable latex gloves, gowns, masks, and eye protection.

Cleaning Procedure: Blood and other body fluids containing HIV-1, HBV & HCV must be thoroughly cleaned from hard, non-porous surfaces and objects before application of this product.

| Procedure | International Product | Produ

Disposal of Infectious Materials: Blood and other body fluids, cleaning materials and clothing must be autoclaved and disposed of according to federal, state and local regulations for infectious waste disposal.

Contact Time: Allow hard, non-porous surfaces to remain wet for 2 minutes for HIV and 10 minutes for all

ULTRASONIC BATH DISINFECTANT DIRECTIONS: Pre-clean heavily soiled areas. Use this product to disinfect hard, non-porous, non-critical objects compatible with Ultrasonic cleaning units. Pour a fresh solution of 2 oz. of this product per gal. of water (or equivalent use dilution) (700 ppm active) directly into bath chamber. Place objects into unit and operate according to manufacturers' use directions for a minimum of 10 minutes. Remove objects and rinse with sterile water. Allow to air dry. Prepare a fresh solution daily or when visibly dirty.

SANITIZING

FOOD CONTACT AND TOBACCO PROCESSING EQUIPMENT SANITIZING DIRECTIONS

To prevent cross contamination, kitchenware and food contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and the food contact surfaces of equipment must be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a notable water rinse before applications of the sanitizing solution.

FOOD CONTACT SANITIZING DILUTION TABLE FOR FOOD CONTACT SURFACES, PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT, FOOD PROCESSING EQUIPMENT AND UTENSILS: To prepare a 200, 300 or 400 ppm active solution use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

FOOD CONTACT SANITIZING DILUTION TABLE

Active solution	1 gal.	3.5 gal.	10 gal.	20 gal.
200 ppm	0.57 oz.	2.0 oz.	5.7 oz.	11.4 oz.
300 ppm	0.85 oz.	3.0 oz.	8.5 oz.	17.0 oz.
400 ppm	1.14 oz.	4.0 oz.	11.4 oz.	22.8 oz.

FOOD CONTACT SANITIZING PERFORMANCE FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS (REGULATED BY 40 CFR 180.940 (a)(c)): Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing activates in a calciful of 2.0.4.0. or, of this product for 2.5 and of water (considered the considered for a considered the collision) for considered the collision of the considered for a c

equipment in a solution of 2.0-4.0 oz. of this product per 3.5 gal. of water (or equivalent use diluttion) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse.

For articles too large for immersing, apply a use solution of 2.0-4.0 oz. of this product per 3.5 gal. of water (or

ror attories to target on immerstail, apply a use solution 12.04-0.02 in this product per 3.3 gat, or water for equivalent use dilution) (200-400 ppm active quart to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray.

Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry

before contact with food so that little or no residue remains. Do not rinse.

Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused

Prepare a tresh solution daily of when visibly dirty. For mechanical application, use solution must not be reused for sanifizing applications but may be used for other purposes such as cleaning.

WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

- Scrape and pre-wash hard, non-porous utensils and glasses whenever possible.
- Wash with a good detergent or compatible cleaner.
- . Rinse with potable water.
- Santitize in a solution of 2.0-4.0 oz. of this product per 3.5 gal. of water (or equivalent use dilution) (200-400 ppm active quat) of this product. Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code.
- Place sanitized utensils on a rack or drain board to air-dry.
- Prepare a fresh solution daily or when visibly dirty.

Note: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS: For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles.

- 1. Turn off refrigeration.(Note: Use this direction only if applicable).
- Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
 (Note: Use this direction only if applicable).
- Apply a solution of 2.0-4.0 oz. of this product per 3.5 gal. of water (or equivalent use dilution)
 (200-400 pm active quat) of this product by coarse pump or trigger spray device, direct pouring or by
 recirculating through the system. For spray applications spray 6-8 inches from surface. Do not breathe
 spray. Surfaces must remain wet for at least 1 minute.
- Drain thoroughly before reuse before contact with food/liquid. Do not rinse. Return machine to service.
 Prepare a fresh solution daily or when visibly dirty.

BEVERAGE DISPENSING EQUIPMENT AND SANÍTARÝ FILLING EQUIPMENT SANITIZER DIRECTIONS: For sanitizing of hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. The product is to be proportioned into the final rinse water line of the container washer or rinser. Fill equipment with a solution of 2.0-4.0 oz. of this product per 3.5 gal. of water (or equivalent use dilution) (200-400 ppm active quat) of this product. Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain before contact with liquid. Do not rinse.

FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS: Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment throughly with potable water and then rinse equipment with a sanitizing solution. During processing apply 2.0-4.0 oz. of this product per 3.5 gal. of water (or equivalent use dilution) (200-400 ppm active quat) of this product to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

NON-FOOD CONTACT SANITIZING DIRECTIONS

NON-FOOD CONTACT SANITIZING: Pre-clean heavily soiled areas. Add 2 oz. of this product per gal. of water (700 ppm active) (or equivalent use dilution). Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, coarse pump or trigger spray device. For spray applications spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 1 minute. Prepare a fresh solution daily or when visibly dirty.

SHOE BATH SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in a 2-oz. of this product per gal. of water (or equivalent use dilution) (700 ppm active) use solution for 1 minute prior to entering area. Prepare a fresh solution daily or when visibly dirty.

TO CONTROL MOLD/MILDEW: Pre-clean heavily soiled areas. Prepare use solution by adding 2 oz. of this product per gal. of water (or equivalent dilution). Apply use solution to hard, non-porous surfaces for 10 minutes which will effectively inhibit the growth of mold and mildew and their odors. Repeat treatment every seven days, or more often if new growth appears.

ANIMAL PREMISES

Prior to use of this product, remove all animals and feeds from areas to be treated, animal transportation vehicles and enclosures. Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other surfaces of facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean surfaces with soap or detergent and rinse with water.

FOR USE AS AN ANIMAL PREMISE DISINFECTANT/VIRUCIDE*: Prepare a use solution of 2 oz. of this product per gal. of water (700 ppm) for effectiveness against designated animal viruses on the label.

Apply use solution to disinfect hard, non-porous surfaces with a sponge, brush, cloth, by immersion, mechanical spray device, coarse pump or trigger spray device. Immerse all halters and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure in the use solution. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 10 minutes. Ventilate buildings, coops and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, troughs, automatic feeders, fountains and waterers and other treated equipment which can contact food or water with soap or detergent, and rinse with potable water before reuse.

FOGGING

FOGGING IN FOOD PREMISES

ALL SURFACES MUST BE CLEANED AND DISINFECTED IN ACCORDANCE WITH LABEL DIRECTIONS PRIOR TO FOGGING.

DIRECTIONS FOR FOGGING IN DAIRIES. REVERAGE AND FOOD PROCESSING PLANTS: Prior to fooging food.

products and packaging material must be removed from the room or carefully protected. After disinfecting, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 3.5 oz. of product per gal. of water (1,230 ppm active) (or equivalent use dilution). Wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. All food contact surfaces must be sanitized with an EPA approved food contact sanitizer solution prior to use. All food contact surfaces must be thoroughly rinsed with potable water prior to sanitizing.

Note: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room or building be entered by anyone within two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves, gloves and long pants.

DEODORIZATION/CLEANING

GENERAL DEODORIZATION: To deodorize, add 2 to 4 oz. of this product per gal. of water to hard, non-porous surfaces. Rinse and allow to air dry.

CARPET CLEANING

SPECIAL INSTRUCTIONS FOR CLEANING CARPETS: This product can be used to clean carpets in industrial, institutional and commercial areas such as motels & hotel chains, nursing homes, schools and hospitals. For use on wet cleanable synthetic fibers. Do not use on wool. Vacuum carpet thoroughly prior to cleaning. Test fabric for color fastness.

For Portable Extraction Units: Mix 2 to 4 oz. of this product per gal. of water (or equivalent use dilution). For Truck Mounted Extraction Machines: Mix 2 to 4 oz. of this product per gal of water (or equivalent use dilution) and meter at 4 gal, per hour.

For Rotary Floor Machines: Mix 2 to 4 oz. of this product per gal. of water (or equivalent use dilution) and apply at the rate of 300-500 sq. ft. per gal.

Do not mix this product with other cleaning products. Follow the cleaning procedures specified by the manufacturer of the cleaning equipment. After using this product, set the carpet pile and protect the carpet from furniture legs and bases while drying. Do not over wet. If applied to stain resistant nylon carpet, apply a fabric protector according to the carpet manufacturer's directions.

CARPET CLEANING/DEODORIZATION (Not for use in CA.) FOR INSTITUTIONAL, INDUSTRIAL AND HOSPITAL USE: This product cleans and deodorizes the carpet. It can be used in industrial, institutional and commercial areas such as motels, hotel chains, nursing homes and hospitals.

Vacuum carpet thoroughly prior to application. Mix 2 to 4 oz. of this product per gal. of water. Follow the injection and/or extraction procedures as specified for any conventional steam cleaning equipment you are using. For rotary floor machines, mix 2 to 4 oz. of this product per gal. of water and spray on carpet at a rate of 300-500 sq. ft. per gal.

For use on washable synthetic fibers. Do not use on wool. Test color fastness of carpet before use. Apply diluted product to a small concealed spot, then rub with a clean white cloth. If color changes or transfers to the cloth, a water-based product must not be used.

After using the product, set carpet pile in one direction with a stiff brush. Place aluminum foil under the legs of furniture while carpet is drying. Over-wetting can cause carpet to shrink. Manufacturer assumes no responsibility for over-wetting misuse.

Note: This product must not be mixed with other cleaning products.

WATER AND SMOKE DAMAGE RESTORATION

SEWER BACKUP & RIVER FLOODING: To use as a deodorizer, dilute 2 to 4 oz. of this product per gal. of water allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil along with non-salvageable materials. Saturate all affective areas with a mechanical spray device before and after cleaning and extraction. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Use proper ventilation; open windows. (Not for use in CA.)

CARPETS, CARPET CUSHIONS, UPHOLSTERY, DRAPES AND OTHER POROUS MATERIALS, SUB FLOORS, DRYWALL, TRIM AND FRAME LUMBER, TACKLESS STRIP AND PANELING: To use as a deodorizer against water damage, extract the excess water. Test hidden area for colorfastness. Dilute 2 to 4 oz. of the product per gal. of water allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil. Apply directly with a mechanical spray device, or coarse pump or trigger spray device to fully saturate affected materials. For spray applications, spray 6-8 inches from surface. Do not breathe spray, Roll, brush or agitate into materials. Follow with a thorough extraction. Dry rapidly and thoroughly. (Not for use in CA.)

WATER AND SMOKE DAMAGE RESTORATION: Effective against odors caused by smoke and water damage for institutional, industrial and hospital use. This product is particularly suitable for use in water damage restoration. Dilute 2 to 4 oz. of the product per gal. of water, allowing for the diluting effect of absorbed water within saturated materials. Saturate affected materials with enough product to remain wet for at least 10 minutes. Use proper ventilation. (Not for use in CA.)

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.

PESTICIDE 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 Representative at the nearest EPA Regional Office for guidance.

CONTAINER HANDLING:

For non-refillable containers equal to or less than 5 gal.

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

For non-refillable containers greater than 5 gal.

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. 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 hefore reuse.

ENVIRONMENTAL HAZARDS

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

MADE IN THE U.S.A. 0952CMBB (J-14) 1M608

CHECK MARK

ld By:

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