PRECAUTIONARY STATEMENTS  
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Keep Out of Reach of Children. Dorsaline. Can cause irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not get into eyes, on skin or on clothing. Wear protective 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.

PHYSICAL OR CHEMICAL HAZARDS

Do not mix with oxidizers, aromatic solvents and detergents

This product is toxic to use in: Hospitals, nursing homes, medical and dental offices and clinics, two-hour facilities, physician's offices, operating rooms, blood banks, funerals, hospitals, and medical facilities. Day-care centers and nurseries, sick rooms, elder care centers, kindergartens, and postpartum nurseries. Restaurants, restaurants and bars, bars, markets, laundries, institutions, hospitals, fast food service and food storage areas. Health clubs & spas.

DIRECTIONS FOR USE

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

PREPARATION OF DISINFECTION SOLUTION USE:

Before using the product, food products, packaging materials must be removed from the room or surface to be protected. Add 1 fluid ounce per 5 gallons of water (or equivalent use dilution) (250 ppm active chlorine) to a solution of non-porous surfaces. Apply the product with a cloth, mop, or mechanical spray device. When applied with a mechanical spray device, surfaces must be sprayed until thoroughly wet. Treated surfaces must remain wet for 10 minutes. For spray application, use a sprayer pump or a hand sprayer. Spray 6-8 inches from surface. Rub with brush, sponge or cloth. Do not let products dry or allow to air dry. For any product, if direct contact is necessary, they are to be washed or rinsed. Rinse in diluted product not be used on surfaces that come in contact with food such as countertops, tables, and countertops or other interior surfaces of equipment. Prepare a fresh solution at start of day and when solution becomes visibly dirty. Note: with empty applicator, cover or remove all food products. For heavily soiled areas, a preliminary cleaning is recommended.

DISINFECTANT

DISINFECTANT PERFORMANCE IN INSTITUTIONS (Hospitals, Dental Offices, Nursing Home, and Other Health Care Institutions): Add 4 ounces of this product to 5 gallons of water (or equivalent use dilution) (250 ppm active chlorine). Treated surfaces must remain wet for 10 minutes. At this use level, this product is bactericidal according to the ACIDIC U.S. Standard Test methods for hard surfaces modified to the presence of 5% organic soil against: Coagulase-positive Staphylococcus aureus (rifampicin resistant), Klebsiella pneumoniae, Staphylococcus aureus (methicillin-resistant), Listeria monocytogenes, Pseudomonas aeruginosa, Enterococcus faecalis, and Salmonella. At this level, this product is also effective against the following viruses on hard, non-porous environmental surfaces: Adenovirus A H104, Influenza A H1N1, Influenza A H3N2, Influenza B, Polio virus (Sabin vaccine strain), Coxsackievirus A21, Coxsackievirus B5, Rotavirus, Norovirus, Salmonella, and Streptococcus mutans. This product is also effective against the following bacterial spores: Bacillus anthracis, B. cereus, and Clostridium perfringens. Bacterial spores are tested by the U.S. Army Medical Research Institute of Infectious Diseases.

PHYSICAL PERFORMANCE: At 4 ounces per 5 gallons of water (or equivalent use dilution) (250 ppm active chlorine) this product is effective in the 10-minute contact time, against Trichophyton mentagrophytes (athlete's feet fungus) (a cause of Ringworm) on non-porous surfaces in the presence of 5% soil against: Coagulase-positive Staphylococcus aureus (rifampicin resistant), Klebsiella pneumoniae, Staphylococcus aureus (methicillin-resistant), Listeria monocytogenes, Pseudomonas aeruginosa, Enterococcus faecalis, and Salmonella. At this level, this product is also effective against the following viruses on hard, non-porous environmental surfaces: Adenovirus A H104, Influenza A H1N1, Influenza A H3N2, Influenza B, Polio virus (Sabin vaccine strain), Coxsackievirus A21, Coxsackievirus B5, Rotavirus, Norovirus, Salmonella, and Streptococcus mutans. This product is also effective against the following bacterial spores: Bacillus anthracis, B. cereus, and Clostridium perfringens. Bacterial spores are tested by the U.S. Army Medical Research Institute of Infectious Diseases.

FOOD CONTACT EQUIPMENT SANITIZING DIRECTIONS

FOOD CONTACT SANITIZING PERFORMANCE: At 1 ounce per 4 gallons of water (or equivalent use dilution) (250 ppm active chlorine) this product is effective in the 10-minute contact time, against Trichophyton mentagrophytes (athlete's feet fungus) (a cause of Ringworm) on non-porous surfaces in the presence of 5% soil against: Coagulase-positive Staphylococcus aureus (rifampicin resistant), Klebsiella pneumoniae, Staphylococcus aureus (methicillin-resistant), Listeria monocytogenes, Pseudomonas aeruginosa, Enterococcus faecalis, and Salmonella. At this level, this product is also effective against the following viruses on hard, non-porous environmental surfaces: Adenovirus A H104, Influenza A H1N1, Influenza A H3N2, Influenza B, Polio virus (Sabin vaccine strain), Coxsackievirus A21, Coxsackievirus B5, Rotavirus, Norovirus, Salmonella, and Streptococcus mutans. This product is also effective against the following bacterial spores: Bacillus anthracis, B. cereus, and Clostridium perfringens. Bacterial spores are tested by the U.S. Army Medical Research Institute of Infectious Diseases.

GENERAL DISINFECTANT PERFORMANCE IN NON-MEDICAL FACILITIES (Hospitals, Schools, Restaurants, Food Services, Day Care, and Food Processing Plants and Other Non-Medical Facilities): Add 3 ounces of the product to 5 gallons of water (or equivalent use dilution) (250 ppm active chlorine).

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, BAKERY, RESTAURANTS AND BAR TOP DIRECTIONS: For sanitizing food processing equipment, food equipment, food containers, dishes, flatware, eating utensils, glasses, dishes, glass tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. NO PUMICE WASH WATER IS ALLOWED. Prior to application, remove gross food particle and soil for a pre-treatment or pre-scrub and when necessary, pre-treat with a wash or flush using a good detergent or compatible cleaner. Follow by a 10-minute wash rinse before applications of the sanitizing solution. Use as a detergent in thoroughly cleaned and thoroughly dried plant and display maintenance, and display equipment, and other stationary hard surfaces by cloth or brush or mechanical spray device. NO PUMICE WASH WATER IS ALLOWED. (Polishing, sanding, brushing, polishing, sanding, and other similar size food processing equipment can be sanitized by immersion in a 1ounce per 4 gallons solution of this product (or equivalent use dilution) (250 ppm active chlorine) for a 1 minute contact time. NO PUMICE WASH WATER IS ALLOWED). Prepare a fresh solution at least daily or when solution becomes visibly dirty. For mechanical application use solution may not be recirculated for sanitizing applications.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND UTILITIES (AS REGULATED BY 40CFR SEC 160.440) Equipment and utensils must be thoroughly washed and rinsed and, when necessary, pre-treatment to remove gross food particle. Clean and rinse equipment thoroughly. Use as an antiseptic solution containing 1 to 2 (ounces) of this product per 4 gallons of water (or equivalent use dilution) (250 ppm active chlorine). Allow surfaces to remain wet for at least 60 seconds. Prepare a fresh solution of at least daily or when solution becomes visibly dirty. For mechanical application use solution may not be recirculated for sanitizing applications. No pumice wash water is allowed.

DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN PUBLIC EATING PLACES, BAR, PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS, AND FOOD CONTACT AREAS REGULATED BY 40CFR SEC 160.440(1). 1. Smoke, Brush or press articles (whereby mobile or stationary) to remove gross food particle and soil. 2. Thoroughly wash and rinse appropriate descendents or cleaner. 3. Rinse articles thoroughly with potable water. 4. Sanitize articles using a solution of 1 ounce of this product per gallon of water (or equivalent use dilution) (250 ppm active chlorine). Articles that can be immersed in solution must remain in solution for at least 60 seconds. Articles too large for immersion must be thoroughly washed by rubbing, scraping or scrubbing. 5. Remove increased items from solution. Thoroughly drain and then air dry. No potable recycle allowed. Thoroughly drain non-immersed items and air dry.

SHOE (BOOTS) 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 fresh, cold, cool, running water are recommended. The bathing water should be protected from contamination. Scoop 2 pounds of the product per gallon of water (or equivalent use dilution) (250 ppm active chlorine). Apply 2 pounds of product to 10 gallons of water (or equivalent use dilution) (250 ppm active chlorine) for 1 minute contact time. Change the bathing solution in the bath at least daily or when solution appears dirty.

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to small children. Do not store or use near food. Avoid wearing or impacting of skin. Do not remove empty container. Wrap and discard in trash (or recycle).