Precautionary Statements:

Hazard to Humans and Domestic Animals:

DANGER. CORROSIVE. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse.

First Aid:

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: 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 the poison control center or doctor. Do not give anything by mouth to an unconscious person. 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.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage. Medical Emergency: (800) 304-0024 or call 911. 992-7197.

Use of KAYQUAT II on washable hard, porous surfaces of countertops, cooking utensils, eating utensils, glassware, floor, food contact surfaces, and surfaces of water. Rinse with water.

KAYQUAT II kills Staphylococcus aureus, Salmonella enterica, Brevibacterium amyloliquefaciens, Campylobacter jejuni, Escherichia coli, Escherichia coli O157:H7, Staphylococcus aureus, Salmonella typhi, Vibrio parahaemolyticus, and Helicobacter pylori. It also reduces the population of E. coli, Salmonella, and Campylobacter jejuni. It is a concentrated one-step disinfectant that is effective against a broad spectrum of bacteria, is virucidal*, and eliminates odor-causing bacteria when used as directed.

KAYQUAT II kills Staphylococcus aureus, Salmonella enterica, Brevibacterium amyloliquefaciens, Campylobacter jejuni, Escherichia coli, Escherichia coli O157:H7, Staphylococcus aureus, Salmonella, Vibrio parahaemolyticus, and Helicobacter pylori. It is a concentrated one-step disinfectant that is effective against a broad spectrum of bacteria, is virucidal*, and eliminates odor-causing bacteria when used as directed.

KAYQUAT II kills Staphylococcus aureus, Salmonella enterica, Brevibacterium amyloliquefaciens, Campylobacter jejuni, Escherichia coli, Escherichia coli O157:H7, Staphylococcus aureus, Salmonella, Vibrio parahaemolyticus, and Helicobacter pylori. It is a concentrated one-step disinfectant that is effective against a broad spectrum of bacteria, is virucidal*, and eliminates odor-causing bacteria when used as directed.

KAYQUAT II kills Staphylococcus aureus, Salmonella enterica, Brevibacterium amyloliquefaciens, Campylobacter jejuni, Escherichia coli, Escherichia coli O157:H7, Staphylococcus aureus, Salmonella, Vibrio parahaemolyticus, and Helicobacter pylori. It is a concentrated one-step disinfectant that is effective against a broad spectrum of bacteria, is virucidal*, and eliminates odor-causing bacteria when used as directed.

KAYQUAT II kills Staphylococcus aureus, Salmonella enterica, Brevibacterium amyloliquefaciens, Campylobacter jejuni, Escherichia coli, Escherichia coli O157:H7, Staphylococcus aureus, Salmonella, Vibrio parahaemolyticus, and Helicobacter pylori. It is a concentrated one-step disinfectant that is effective against a broad spectrum of bacteria, is virucidal*, and eliminates odor-causing bacteria when used as directed.

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KAYQUAT II kills Staphylococcus aureus, Salmonella enterica, Brevibacterium amyloliquefaciens, Campylobacter jejuni, Escherichia coli, Escherichia coli O157:H7, Staphylococcus aureus, Salmonella, Vibrio parahaemolyticus, and Helicobacter pylori. It is a concentrated one-step disinfectant that is effective against a broad spectrum of bacteria, is virucidal*, and eliminates odor-causing bacteria when used as directed.
SANITIZE NON-FOOD CONTACT SURFACES:
Use 1/4 oz. of KAYUTAV II per gallon of water, or equivalent dilution, to sanitize precision cleaned, nonporous surfaces. Apply sanitizer use-solution with a cloth, mop, sponge or by immersion, thoroughly wetting surfaces. Do not spray or atomize; apply by spray, squeegee, or other means. Apply to surface 6 inches from surface; rub with brush, sponge or cloth. Do not breath spray. NOTE: For spray applications, cover all food products.
Treated surfaces must remain wet for 1 minute. Wipe dry with a sponge, mop or cloth or allow to air dry. Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

WISCONSIN STATE BOARD OF HEALTH DIRECTIVES FOR EATING ESTABLISHMENTS:  
1. Scrape and pre-wash utensils and glasses whenever possible. 
2. Wash with a good detergent or comparable cleaner. 
3. Rinse with clean water. 
4. Sanitize in a solution of 0.25-0.50 oz. of KAYUTAV II per gallon of water. Immers all utensils for at least two minutes or for contact time specified by the State Board of Health. 
5. Place sanitized utensils on a rack or drain board to air dry. 

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

STORAGE AND DISPOSAL:
Do not contaminate water, food, or feed by storage or disposal. 
PESTICIDE STORAGE: Do not store in doors. Avoid creating or impacting of side walls. 
PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsates 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 Hazards Waste Representative at the local EPA Regional Office for guidance.

CONTAINER DISPOSAL: Complete empty bag into application equipment. Then dispose of empty bag in a sanitary landfill, or by incineration, or if allowed by state and local authorities by burning. If burned, stay out of smoke.

DECLARACIONES DE PRECAUCIÓN 
RIESGOS PARA SERES HUMANOS Y ANIMALES DOMÉSTICOS

PELIGRO. CORROSIVO. Causa daños irreversibles a los ojos y membranas en la piel. No deje que entre en los ojos, en la piel o en la ropa. No permita que el niño la toque. 
El producto contiene soluciones concentradas de ácidos, bases o soluciones del tipo de ácidos. El producto puede causar quemaduras, erosión de los tejidos blandos y órganos internos dañados. 

PRIMEROS AUXILIOS

EN EL ENTRA EN LOS OJOS: Mantenga abierto los ojos y enjuáguelos lentamente y suavemente durante al menos 15 a 20 minutos. Sáquese los lentes de contacto, si los tiene colocados, después de los primeros 5 minutos, luego continúe enjuagándolos los ojos.

EN LA PIEL: Lave a fondo con agua. 

EN LA ROPA: Sumerja la ropa contaminada antes de volver a usarla.

NOTA AL MEDICO: El producto es corrosivo y daña la piel. 

INSTRUCCIONES DE SANITIZACIÓN:

1. Proteja y lave previamente los utensilios y vasos cuando sea posible. 
2. Tenga a mano un recipiente que sea a prueba de agua. 
3. Enjuague con agua limpia. 

INSTRUCCIONES DE LA JUNTA DE SALUD DEL ESTADO DE WISCONSIN PARA RESTAURANTES:

ALMACENAMIENTO Y DESECHO

No contamine el agua, la comida o alimentos a través del almacenamiento o descarte. 

ALMACENAMIENTO DE PESTICIDAS: No lo guarde de costado. Evite derramar o dejar las paredes laterales. 

Los desechos de pesticidas son muy peligrosos. Los desechos de pesticidas y el uso excesivo de pesticidas, mezcla de rocío o enjuague en un recipiente de bebida es una violación de las leyes federales. Si se piensa desechar estos desperdicios según el uso indicado en la etiqueta de las sustancias, comuníquese con la Agencia de Control Ambiental o de Pesticidas de su Estado, o el representante de Desechos Peligrosos en la ubicación más cercana a su domicilio para recibir asesoramiento.

DESECHO DE RECIPIENTES: Las bolsas completamente vacías dentro del recipiente de la aplicación. Luego deseche en el hogar en el recipiente del plástico durante el uso. 

NOTA: No se permiten envases con agua potable luego del sanitizado bajo la Sección HFS 196.13 del Código Administrativo de Wisconsin.