Control Plus™
Disinfectant/Sanitizer

Active Ingredients:
Chlorhexidine dihydrochloride
0.5%
Chloroxylenol
2.0%
Alcohol (Cu 50%, C1 40%, C2 10%)
1.35%

Total
99.45%

KEEP OUT OF THE REACH OF CHILDREN
DANGER

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.

NOTE TO PHYSICIAN: Probable mucosal damage may obstruct the use of gastric lavage.
See side panel for Precautionary Statements

PRODUCT STABILITY:
500 g
500 ml

PRODUCT No.
4508864

Net Contents
3.78 L. / 1 U.S. Gal.

Distributed by JohnsonDiversey, Inc. 8310 16th Street  Sturtevant, WI 53177  800 223 1000
24 HOUR EMERGENCY TELEPHONE 1 800 851 7445

Use this product in bars, cafeterias, food preparation areas, institutional kitchens, restaurants, hotels and motels.
Use this product on washable hard, nonporous surfaces of: blenders, plastic and other nonporous chopping blocks, cooking utensils, cutlery, plastic and other nonporous cutting boards, dishes, eating utensils, glassware, kitchen equipment, and silverware.
This product meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.
This product has been cleared by the FDA in 21 CFR §178.1010 for use on food processing equipment, utensils and other food-contact articles at a concentration of 150 - 400 ppm active.
This product at 0.25 oz. per gallon of water (or equivalent dilution) is an effective sanitizer for use on food contact surfaces. In 60 seconds at 150 ppm active and 400 ppm hard water against: Escherichia coli, Staphylococcus aureus
This product at 0.34 oz. per gallon of water (or equivalent dilution) is an effective sanitizer for use on food contact surfaces in 60 seconds at 200 ppm active and 500 ppm hard water against: Campylobacter jejuni, Escherichia coli, Escherichia coli 0157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella cholerазаeus, Shigella sonnei, Staphylococcus aureus, Yersinia enterocolitica

Dilution:
Disinfectant (1:164) 0.78 oz. per gallon of water (450 ppm active quat)
Sanitizer (1:376) 0.34 oz. per gallon of water (200 ppm active quat)
Sanitizer (1:496) 0.25 oz. per gallon of water (150 ppm active quat)
Sanitizer (1:188) 0.68 oz. per gallon of water (400 ppm active quat)

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

DISINFECTION/VIRUCIDAL/FUNGICIDAL DIRECTIONS:
Add 0.78 oz. of this product per gallon of water (or equivalent dilution) to disinfect hard, nonporous surfaces.
Before use 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.
When used on surfaces in areas such as locker rooms, dressing rooms, shower and bathe areas and exercise facilities, this product is an effective fungicide against Trichophyton mentagrophytes (the athlete's foot fungus).
Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For heavily soiled areas, a preliminary cleaning is recommended.
For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Note: For spray applications, cover or remove all food products.
Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry.
Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled.

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JohnsonDiversey
Rinse food contact surfaces such as counter tops, tables, picnic tables, appliances and/or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant.

**TO SANITIZE FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS:**
Use this product to sanitize hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard surfaces.

Prior to application, remove gross food particles and soil by a pre-flush, pre-scrape or, 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.

Apply a use-solution of 0.25 - 0.68 oz. of this product per gallon of water to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, coarse sprayer or by immersion. Surfaces must remain wet for at least one minute followed by adequate draining and air drying. Do not rinse.

Prepare a fresh solution for each use. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard non-porous surfaces by cloth, sponge or brush or coarse sprayer.

Pre-cleaned glassware, dishes, silverware, cooking utensils and similar food processing equipment can be sanitized by immersion.

Surfaces must remain wet for at least one minute followed by adequate draining and air drying. Do not rinse.

**TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 21CFR § 178.1010:**
1. Scrape, flush, or rinse so articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with clean water.
4. Sanitize by immersing articles with a use-solution of 0.25 - 0.68 oz. of this product per gallon of water (or equivalent dilution) for at least 60 seconds. Articles too large for immersing should be thoroughly wetted byrinse, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items should also be allowed to air dry. Do not rinse.

**WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS**
1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 0.34 oz. of this product per gallon of water (200 ppm active quat). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
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**
Store in original container in areas inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls. Do not reuse empty container. Discard in trash or recycle.

**PRECAUTIONARY STATEMENTS**
**HAZARDS 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 (water, chemical resistant) when handling. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse.

Questions? Comments 1-800-568-2332 / www.johnsondiversey.com

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