Dairies – Beverage and Food Processing Plants

ACTIVE INGREDIENTS:
- Alky (C14, 50%; C12, 40%; C16, 10%)
- Dimethyl benzyl ammonium chloride ........................................... 3.00%
- Octyl decyl dimethyl ammonium chloride ..................................... 2.25%
- Didecyl dimethyl ammonium chloride .......................................... 1.35%
- Dioctyl dimethyl ammonium chloride ........................................... 0.90%
OTHER INGREDIENTS: ........................................................................ 82.50%
TOTAL: ................................................................................................ 100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER

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. Wear protective eyewear (goggles, face shield, or safety glasses) protective clothing and rubber gloves. Harmful if swallowed. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse.

DO NOT MIX WITH ANYTHING BUT WATER

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. Call a poison control center or doctor for treatment advice.
IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.
IF SWALLOWED: Call a poison control center or doctor for treatment advice.
Have a 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.

FOR EMERGENCY MEDICAL INFORMATION IN USA OR CANADA,
CALL: 1-800-328-0026.
FOR EMERGENCY MEDICAL INFORMATION WORLDWIDE,
CALL: 1-651-222-5352 (IN THE USA).
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.

ENVIRONMENTAL HAZARDS: 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 to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.
DIRECTIONS FOR USE
It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

Apply Pennsan Quat 5 with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surface must be sprayed until thoroughly wetted. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Fresh solution should be prepared daily or when the use solution becomes visibly dirty.

GENERAL DISINFECTION/IRIDICAL/ FUNGICIDAL DIRECTIONS:
At 1.0 oz. per 1 gallon of water, this product is an effective general disinfectant that can be used to disinfect floors, walls, finished woodwork, sinks, garbage pails, telephones, rest rooms, bathroom fixtures, and other hard, nonporous surfaces. For heavily soiled areas, a pre-cleaning step is required. Apply disinfecting solution to surface by flushing, mopping, sponging or hand pump spraying so as to thoroughly wet surface. Allow surface to remain wet for 10 minutes. Remove solution with a clean mop, cloth, or vacuum pickup or allow to air dry. Prepare fresh solution at least daily or when the use solution becomes visibly dirty. Any food contact surfaces that have been disinfected must be thoroughly rinsed with potable water. Do not use this product as a disinfectant on glasses, dishes or utensils.

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.

Penssan Quat 5 is effective against: Avian Infections Bronchitis Virus, Avian Influenza Virus, and Newcastle's Disease Virus.

Deodorizing Directions:
This product deodorizes garbage storage areas, garbage bins, toilet bowls and any other hard non-porous surfaces in odor causing areas. Mix 1/2 oz. per gallon of water and apply solution to surfaces. Thoroughly wet surfaces, allow to air dry.

Non-Food Contact Surface Sanitizing:
Add 0.34 oz. of Pennsan Quat 5 per 1 gallon of water (200 ppm active quat) to sanitize hard, nonporous non-food contact surfaces. Apply sanitizer use-solution with a cloth, mop, brush or other wiping or immersion. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 60 seconds. Wipe dry with a sponge, mop, or cloth or allow to air dry.

Entryway Sanitizing Systems:
To prevent cross contamination from area to area, set the system to deliver sanitizing solution at 0.68 – 2.94 oz. per gallon of water (400-1200 ppm active quat). The foam (or spray) should cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives to the sanitizing solution.

Shoe Bath Sanitizer Directions:
To prevent cross contamination into animal areas and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made solution should be placed at all entrances to buildings and hatcheries. Scrape waterproof work boots (shoes) and place in solution of 0.34 oz. of Pennsan Quat 5 per 1 gallon of water (200 ppm, or equivalent dilution) for 60 seconds prior to entering area. (If there is a heavy soil load or excessive dirt present use) a use-solution of 0.68 – 1.4 oz. per gallon of water (400 – 800 ppm active quat) (equivalent dilution) for 60 seconds prior to entering area). Change the solution in the bath daily or more often if solution appears diluted or soiled.

Shoe Foam Sanitizer Directions:
Pennsan Quat 5 can be used to prevent cross contamination into animal areas and packaging and storage areas of food plants. Apply a foam layer approximately 0.5 to 2 inches thick made from solution of 1.36 to 2 ounces per gallon of water (or equivalent use solution) (800 to 1200 ppm active) at all entrances to buildings, hatcheries, production and packaging rooms by using a foaming machine or aerator to allow foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 60 seconds prior to entering area. Foam area should be washed and replaced daily or when it appears dirty.

Penssan Quat 5 can be used to sanitize hard, non-porous food contact surfaces such as tables, counters, utensils and food serving equipment.

Penssan Quat 5 is an effective sanitizer against Escherichia coli and Staphylococcus aureus on food contact surfaces when used at 0.25 oz. – 0.67 oz. per 1 gallon of 400 ppm hard water (150 ppm to 400 ppm active quat)

Penssan Quat 5 is an effective sanitizer against Escherichia coli, Staphylococcus aureus, Campylobacter jejuni, Escherichia coli 0157:H7, Klebsiella pneumonie, Listeria monocytogenes, Salmonella choleraesuis, Shigella sonnel, Yersinia entercolitica and Enterobacter aerogenes on food contact surfaces when used at 0.3 oz. – 0.67 oz. per 1 gallon of 500 ppm hard water (200 – 400 ppm active quat).

To Sanitize Food Contact Surfaces, Food Processing Equipment and Other Hard Surfaces in (Food Processing Locations, Dairies, or Restaurants):
Use Pennsan Quat 5 to sanitize pre-cleaned 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 non-porous surfaces in federally inspected meat and poultry plants or restaurants. Prior to application, remove gross food particles and soil by a pre-flush, pre-scrub or when necessary, a 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 1 oz. to 2.67 oz. of Pennsan Quat 5 per 4 gallons of 400 ppm hard water (150 - 400 ppm active quat) or 1.25 oz. to 2.67 oz. of Pennsan Quat 5 per 4 gallons of 500 ppm hard water (200 - 400 ppm active quat).

Expose all surfaces to the sanitizing solution for a period of not less than 1 minute. Allow equipment to drain thoroughly and air dry.

In dairy processing facilities, and restaurants in Wisconsin, clean equipment with a good detergent and follow with a potable water rinse, then rinse equipment with a sanitizing solution of 1.25 oz. to 2.67 oz. of Pennsan Quat 5 per 4 gallons of 500 ppm hard water (200 - 400 ppm active quat).

For Continuous Treatment of Conveyors:
Remove gross food particles and excess soil by a pre-flush or pre-scrub. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. During processing, apply Pennsan Quat 5 at a 150 to 400 ppm quat level to conveyors with: MIKRO MASTER or other suitable feeding equipment. 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, coarse spray equipment, peppers, collators, slicers and saws with MIKRO MASTER dispersed Pennsan Quat 5 solution of 150 to 400 ppm quat. Conveyors and other equipment must be free of product when applying this coarse spray. Use 200 to 400 ppm quat level in Wisconsin dairy processing facilities.

Sanitizing – Non-Porous Glowed Hands:
To prevent cross contamination into animal areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed (plastic, latex or other synthetic rubber) gloved hands so that there is enough sanitizing solution to cover the gloved area. For sprayer applications, use a coarse spray device and spray the glove surfaces until thoroughly wetted. Do not breathe spray. Do not let sanitizer come in contact with exposed skin.

Make up the sanitizing solution by adding 1 to 2.67 ounces of product per 4 gallons of water (or equivalent use dilution) (150-400 ppm active quat). Dip, soak or spray in solution and allow gloved hands to remain wet for at least 60 seconds. No potable water rinse is allowed. Change the sanitizing solution at least daily or when solution appears dirty.

Directions for Fogging:
To sanitize hard, non-porous room surfaces 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 cleaning, fog desired areas using one quart per 1000 cu. ft. of room area with a Pennsan Quat 5 solution containing 1.5 oz. Pennsan Quat 5 to 1 gallon of water (800 ppm). Vacate the area of all personnel for minimum of 2 hours after fogging. All food contact surfaces must be sanitized with a Pennsan Quat 5 solution of 150 to 400 ppm active quaternary (1 oz. to 2.67 oz. per 4 gallons) prior to reuse. Allow food contact surfaces to drain thoroughly before operations are resumed.

Note: The fog leveler is irritating to the eyes, skin and mucous membranes. Under no circumstances should a room or building be entered by anyone until the fog has settled. Do not allow people or animals to contact or breathe this fog for a minimum of 2 hours. If the building or room must be entered, then the individuals entering must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants. Fogging is to be used as an adjunct to acceptable manual cleaning and disinfecting of room and machine surfaces.

NOTE:
For MECHANICAL OPERATIONS: A prepared use solution may not be reused for sanitizing, but may be reused for other purposes such as cleaning.

FOR MANUAL OPERATIONS: Prepare a fresh sanitizing solution as soon as it becomes diluted or soiled.

STORAGE AND DISPOSAL
DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL

PESTICIDE STORAGE: Store in original container in areas inaccessible to children. Do not store on site. Avoid creasing 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 Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

EPA Reg. No. 1677-198
EPA Est. 1677-IL-2 (U), 1677-TX-1 (D), 1677-CA-1 (M), 1677-CA-1 (S), 1677-MN-1 (P), 1677-PR-1 (B), 70271-CA-2 (A), 1677-DH-1 (H), 1677-CA-2 (R), 1677-WF-1 (V), 303-IN-1 (L), 5389-NC-1 (G).

Superscript refers to first letter of date code.