Jet-Oxide™ (Peroxyacetic Acid Solution)

Jet-Oxide™ is a peroxyacetic acid-based sanitizer/disinfector developed for the following uses:

- Institutional/Industrial Sanitizing
- Previously Cleared Non-Porous Food Contact Surfaces
- Dairies
- Wineries
- Breweries
- Food and Beverage Plants
- Disinfecting Poultry Premises
- Poultry Hatcheries
- Animal Housing Facilities

Active Ingredients:
- Hydrogen Peroxide: 26.5%
- Peroxyacetic Acid: 4.9%

Inert Ingredients:
- 68.6%

Total: 100%

Before Using This Product, Please Read This Entire Label Carefully.

KEEP OUT OF REACH OF CHILDREN

DANGER

FIRST AID

If in eyes: Hold eye open and rinse slowly and gently with water for 15 to 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call 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 to 20 minutes. Call poison control center or doctor for treatment advice.

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 poison control center or doctor for further treatment advice.

Note to Physician: Probable mucosal damage may contraindicate use of gastric lavage.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. CORROSIVE. Causes irreversible eye damage and skin burns. May be fatal if inhaled or absorbed through the skin. Harmful if swallowed. Do not breathe vapors or spray mist. Do not get in eyes on skin or on clothing. Wear goggles and/or face shield and rubber gloves when handling. Do not enter an enclosed area without proper respiratory protection. Wash thoroughly with soap and water after handling and before eating, drinking, or using tobacco. Remove contaminated clothing and wash before reuse.

PHYSICAL AND CHEMICAL HAZARDS

STRONG OXIDIZING AGENT. Corrosive. Mix only with water. Product must be diluted in accordance with label directions prior to use. Jet-Oxide™ is not combustible, however, at temperatures exceeding 150°F, decomposition may begin without releasing oxygen. The oxygen released could initiate combustion.

ENVIRONMENTAL HAZARDS

This pesticide is toxic to birds, fish and aquatic invertebrates. Caution should be used when applying indoors because pets may be at risk. 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 prior notification and local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the US Environmental Protection Agency.

DIRECTIONS FOR USE

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

SANITIZATION

NOTE: For mechanical operations, preparation of suitable solutions may not be used for other purposes or for cleaning. For manual operations, fresh sanitizing solutions should be prepared at least daily or more often if the solution becomes discolored or soiled.

Jet-Oxide™, a peroxyacetic acid-based sanitizer, is recommended for use on pre-cleaned surfaces such as equipment, pipelines, tanks, vats, filters, evaporators, pasteurizers and other equipment in the food processing industry. Jet-Oxide™ is effective against Staphylococcus aureus and Escherichia coli. Prior to sanitizing, remove gross food particles, then wash with a detergent solution, followed by a potable water rinse. Sanitize with a concentration of 0.8% oz. of Jet-Oxide™ dissolved in solution of 10 parts water (0.8% per 100 mL of solution) in water to achieve 80 ppm of peroxyacetic acid. At this dilution, Jet-Oxide™ is effective against Staphylococcus aureus and Escherichia coli. Use immersion, coarse spray or circulation techniques as appropriate to the equipment. Surfaces should be exposed to the sanitizing solution for a period of at least 90 seconds and/or 30 seconds if specified by prevailing sanitary or food quality standards. Drain thoroughly and allow to dry. Do not rinse.

HARD SURFACE DISINFECTION

Jet-Oxide™ solutions are used in one of three ways. Jet-Oxide™ can be used to disinfect floors, walls and other non-porous surfaces such as tables, chairs, countertops, bathroom fixtures, sinks, food tables, shelves, racks, carts, refrigerators, ovens. We use sites on this label from Bronkhorst, vinyl, non-porous glazed porcelain, plastic (such as polyethylene and polypropylene), stainless steel, nickel.

Combination Disinfection and Cleaning

Jet-Oxide™ is effective against Staphylococcus aureus, Escherichia coli, Enterobacter aerogenes, Shigella sonnei, pseudomonas aeruginosa, and Staphylococcus epidermidis co 00174/87 at 0.2% (5.0 mg/L) in hard water. (5.0 mg/L) in soft water, and 0.05% (1.0% mg/L) in potable water. For use as a pre-dip, 1:100 (3.5 oz. per 100 mL 10% water) of Jet-Oxide™ per 100 ppm of potable water is required. Apply solution with mop, broom, squeegee, brush, scrubber, or coarse spray or dip, or by soaking in or on all surfaces thoroughly. Allow to remain in contact for 10 minutes, rinse with clean water and allow to dry. Prepare a fresh solution daily or when it becomes soiled or discolored. This solution is aseptic for up to 24 hours.

When used as directed, Jet-Oxide™ is specifically designed to disinfect, detergents and clean inanimate, hard surfaces such as oak, wood, tiles, and furniture. In addition Jet-Oxide™ will denature those areas which are generally hard to keep clean free from bacteria, garbage storage areas, empty garbage bins, and can, and any other area which are prone to contamination caused by microparticles. All treated equipment that will contain food, feed, or drinking water must be rinsed with potable water before reuse. For heavily soiled areas, a pre-cleaning step is required. Prepare a fresh solution for each use.

FOGGING

Jet-Oxide™ is used for sanitizing hard room surfaces, as an acceptable manual cleaning and disinfection of room surfaces.

1. Prior to fogging, remove or cover all food products and packaging materials.
2. Ensure room is properly ventilated. Vacate all personnel from room during fogging and for a minimum of 2 hours after fogging. Ensure there is no strong air intake or exhaust air, otherwise fogging may be expected to work. Do not enter room until the fogged area is completely cleared and air is safe to enter. Your room and fogged area are considered to be occupied and not breathing. You should be100 ppm of potable water. You should be
3. Fogging areas using one part of 3% solution (3.5 oz. per 10 gal of water) per 1,000 sq. ft. of room volume. Allow the room to dry thoroughly before it is occupied and another fogging is required. Prepare a fresh solution daily or when it becomes soiled or discolored. This solution is aseptic for up to 24 hours.

For Treatment of Raw, Unprocessed Fruits and Vegetable Surfaces

Jet-Oxide™ can be applied by fogging to control the growth of non-poultry microorganisms that may cause decay and/or spoilage on raw, post-harvest fruits and vegetables during the post-harvest period. For use in fogging to control the growth of non-poultry microorganisms that may cause decay and/or spoilage on raw, post-harvest fruits and vegetables during the post-harvest period. This product can be applied during physical cleaning processes, including the roller spreader, washer, dryer, and other processes in the post-harvest period. The solution is made by diluting 3.5% oz. per 10 gal of potable water to 1,000 sq. ft. of room volume. Allow the room to dry thoroughly before it is occupied and another fogging is required. Prepare a fresh solution daily or when it becomes soiled or discolored. This solution is aseptic for up to 24 hours.

Store in a safe and dry area, away from direct sunlight and heat. Do not allow product to become overheated in storage. This may cause degradation of the product, which will decrease product effectiveness. In case of spill, food waste with large quantities of water. Do not store in a manner such as cross-contamination with other products or equipment in the area.

PESTICIDE DISPOSAL: Wastes resulting from the use of this product may be disposed of on site at an approved waste disposal facility. Follow accepted disposal procedures. Do not dispose of in landfills or approved waste disposal facility. For disposal of waste, contact your State Water Board or Regional Office of the US Environmental Protection Agency.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill this container unless the directions for use allow a different (compatible) product to be mixed in the container.

Containers shall be approved by the appropriate agency, such as the Bureau of Explosives, and shall be designed to prevent accidental exposure to children. The following are required:

- Containers 5 gallons or greater:
  - Triple rinse (or equivalent) promptly after emptying. Triple rinse as follows:
    - Empty remaining contents into an application equipment tank or sterile water tank. Fill the tank with water. Replace and tighten closures. Tip the container to side and back forth for at least 1 complete revolution. For 30 seconds. Stand container on end and tip back and forth for several times. Empty rinse into application equipment tank, sterile water tank, or sterile disposal tank.
    - Then, for recycling of a sanitary landfill, or incineration if allowed by state and local authorities by burning.

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