This product is an effective sanitizer at 150 ppm active quat for use on food contact surfaces in 400 ppm hard water against: Escherichia coli, Staphylococcus aureus.

This product is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, Staphylococcus aureus - Community Associated Methicillin-Resistant (CA-MRSA) (MRSA4), Staphylococcus aureus - Community Associated Methicillin-Resistant (CA-MRSA) (MRSA23), Escherichia coli, Salmonella enteritica, Shigella sonnei, Staphylococcus aureus, Staphylococcus aureus Methicillin-Resistant (MRSA), Yeasts like: enterococci, Vibrio cholerae.

This product is an effective sanitizer at 400 ppm active quat for use on food contact surfaces in 1000 ppm hard water against: Escherichia coli, Staphylococcus aureus.

As a Disinfectant this product is effective against Bacteria: Pseudomonas aeruginosa, Staphylococcus aureus, Salmonella enteritica, is effective against Animal Virus: Avian '99 (Infectious Bronchitis Virus), Avian Infectious Laryngotracheitis Virus, Avian Influenza Virus (Turkey/Wisconsin), Avian Influenza Virus (HSV), Canine Youriem Virus, Feline Calicivirus, Marek's Disease Virus, Newcastle Disease Virus, Pneumocystis Virus.

This product fulfills the criteria of Appendix G of the Grade "U" Pesticide MIL ORDINANCES 2007 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the HQC Germicidal and Detergent Sanitizer Method.

DILUTION:
Sanitizer: 1:256 3 oz per gallon of water (400 ppm active quat)
Sanitizer: 1:128 4 oz per gallon of water (200 ppm active quat)
Sanitizer: 1:64 6 oz per gallon of water (150 ppm active quat)

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

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, AND DAIRIES: For sanitizing hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, sinks, countertops, refrigerated storage and display equipment and other hard non-porous surfaces, prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or comparable cleaner, followed by a potable water rinse before application of the sanitizing solution.

Articles too large for immerging, apply a use solution of 1 oz. of this product per 5 – 2 gallons of water (150 – 400 ppm active quat) or equivalent dilution to precleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sponge. Surfaces must remain wet for at least one minute following by adequate draining and air drying. Do not rinse.

Immune pre-drenched glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1 oz. of this product per 5 – 2 gallons of water (150 – 400 ppm active quat) or equivalent dilution for at least 60 seconds. Drain thoroughly and allow to air dry before use. Do not rinse.

Prepare fresh sanitizing solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be re-used for sanitizing applications but may be re-used for other purposes such as cleaning.

Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge, brush or coarse spray.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD contacting ARTICLES REGULATED BY 40 CFR 180.940 (a):
1. Scrape, flush, or presoak articles where 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 potable water.
4. Sanitize by immersing articles with a use solution of 1 oz. of this product per 5 – 2 gallons of water (150 – 400 ppm active quat) for at least 60 seconds. Articles too large for immersing must be thoroughly wetted by mixing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must be allowed to air dry. Do not rinse.

VIRGINIA 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 comparable cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 1-2 oz of this product per 4 gallons of water (200-400 ppm active quat). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary codes.
5. Place sanitized utensils on a rack or drum board to air-dry.
6. Prepare a fresh solution to use daily even with visible soiling or dilution.

NOTE: A clean potable water rinse following sanitization is not permitted under W.S. 190, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

TO SANITIZE BEVERAGE DISPENSING EQUIPMENT:
1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of 1 oz. of this product per 5 – 2 gallons of water (150 – 400 ppm active quat) or equivalent dilution.
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly and allow to air dry before use. Do not rinse.

Net Contents: 5 U.S. Gal. / 18.9 L
Product No: 3514066

Sold by: ©2016 Diversey, Inc.
PO Box 19747, Charlotte, NC 28219-0747  1-800-233-1000
G-5 Sanitizer

This product is Bactericidal according to the current AOAC Disinfectants Use-Dilution Method, Fungicidal according to the AOAC Fungicidal Test, and Virucidal* according to the virucidal qualification, modified in the presence of 5% organic serum against:

Bacteria: Pseudomonas aeruginosa, Staphylococcus aureus, Salmonella enterica, Brevibacterium ammoniagenes, Campylobacter jejuni, Escherichia coli, Escherichia coli pathogenic strain O157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Staphylococcus aureus - Community Associated Methicillin-Resistant [CA-MRSA] [NRS384] [USA300], Staphylococcus aureus - Community Associated Methicillin-Resistant [CA-MRSA] [NRS123] [USA400], Pseudomonas cepacia, Salmonella typhi, Yersinia enterocolitica


Kills Pandemic 2009 H1N1 influenza A virus.

Fungi: Aspergillus niger, Trichophyton mentagrophytes [Athlete's Foot Fungus]

Is effective against:

Animal Viruses: Arkansas '99 (Infectious Bronchitis Virus), Avian Infectious Laryngotracheitis Virus, Avian Influenza Virus (Turkey/Wisconsin), Avian Influenza Virus (H5N1), Canine Distemper Virus, Feline Calicivirus, Marek's Disease Virus, Newcastle's Disease Virus, Pseudorabies Virus

DILUTION:

Disinfection (1:213) 3 oz. per 5 gallons of water [450 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 3 oz. of this product per 5 gallons 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 bath 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 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.

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

For heavily soiled areas, a preliminary cleaning is required.

BACTERICIDAL STABILITY OF USE-DILUTION: Tests confirm that the use solution of this product when stored in a sealed container such as a spray bottle, remains effective for up to 5 months. If product becomes visibly dirty or contaminated, the use-dilution must be discarded and fresh product prepared. Always use clean, properly labeled containers when diluting this product. Bactericidal stability of the use-dilution does not apply to open containers such as buckets or pails.

Read the label affixed to the container for this product before applying.

EPA Reg. No. 6836-266-70627

Sold by: Diversey, Inc., PO Box 19747, Charlotte, NC 28219-0747
G-5 Sanitizer

This product is a phosphate free, germicidal detergent effective in the presence of a moderate amount of organic soil on hard nonporous surfaces found at mushroom farms. This product has been designed for use between mushroom crops. Areas of intended use include breezeways and track alleys before spawning, inside and outside walls of mushroom houses, lofts, floors, storage sheds and casing rings. Use of this product must be limited to areas where compost and mushrooms are not present.

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

TO SANITIZE ICE MACHINES:
1. Turn off refrigeration
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Apply a solution of 1 oz. of this product per 2 – 5 gallons of water (150 - 400 ppm active quat) or equivalent dilution by mechanical spray, directly pouring, or by recirculating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds.
5. Drain thoroughly before reuse and allow to air dry.

SHOE FOAM SANITIZER DIRECTIONS: To prevent cross contamination into animal areas, and the packaging and storage areas of food plants. Apply a foam layer approximately 1/2 to 2 inches thick made from a solution of 5 to 7 1/2 oz. of this product per 5 gallons of water or equivalent dilution (800 to 1200 ppm active), at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply the foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator or aerator. Scrape waterproof work boots/shoes. Stand or walk through foamed area for 60 seconds prior to entering area. Foam area must be washed and foam replaced at least daily or more often if the foam appears visibly diluted or soiled.

MUSHROOM FARM PREMISE USE:
Site Preparation: The first step in any on-going sanitation program must be the removal of gross contamination and debris. This may be accomplished by using a shovel, broom, or vacuum, depending on the area to be disinfected.

Cleaning and Disinfection: For general cleaning and disinfection, use 3 oz. of this product per 5 gallons of water or equivalent dilution. Apply use solution with a cloth, mop, sponge, sprayer or by immersion to thoroughly wet the surfaces. Treated surfaces must remain wet for 10 minutes. Wipe or allow to air dry. For heavily soiled areas, preclean first. Prepare a fresh solution for each use or more often if solution becomes visibly diluted, clouded or soiled.

For Heavy Duty Cleaning: When greater cleaning is desired, use 6 oz. of this product per 5 gallons of water. Heavily soiled areas may require repeated cleaning before treatment.

DO NOT APPLY THE USE-SOLUTION TO THE MUSHROOM CROP, COMPOST OR CASING. Rinse treated surfaces with potable water before they contact the crop, compost or casing.

Read the label affixed to the container for this product before applying.

EPA Reg. No. 6836-266-70627
Sold by: Diversey, Inc., PO Box 19747, Charlotte, NC 28219-0747