ProQuat Plus

Multi-Purpose No-Rinse Acid Cleaner Food Contact Sanitizer. Effective Disinfectant in hard water up to 400 ppm hardness in the presence of 5% serum contamination. For Dairies, Dairy Barns, Cheese Factory, Bakery Farm, Wineries, Breweries, Beverages, Food Handling and Process Areas, Restaurants, Bar and Institutional Kitchen Use. Removes Milkstone/Beerstone.

ProQuat Plus isquat and phosphoric acid food contact sanitizer. Milkstone and scale can build up on pipelines, storage tanks, tank trucks, slides and processing equipment in the dairy industry. Use of ProQuat Plus will prevent this material from dairy and cheese making equipment and help maintain the efficiency of the operation as well as eliminate bacterial growth. ProQuat Plus is easily and quickly dispersed in hot or cold water to form a completely uniform solution. ProQuat Plus helps control bacteria that cause spoilage. ProQuat Plus is for use as a food contact sanitizer at a concentration of 200-400 ppm active. No potable water rinse is allowed when used as a sanitizer on food contact surfaces. ProQuat Plus inhibits odor causing bacterial growth on moist surfaces and decolorizes by killing microorganisms that cause offensive odors. ProQuat Plus is for use as a sanitizer in bottling and beverage dispensing equipment. ProQuat Plus is not only sanitary but also removes lime and scale in breweries and bottle washing. ProQuat Plus is for use in sanitizing bottles or cans in the final rinse applications, and for external spraying of filling and closing machines. ProQuat Plus is for use on pre-cleaned surfaces such as tableware, utensils, dishes, equipment, pipelines, tanks, vats, filters, evaporators, pasteurizers and asptic equipment in restaurants, food service operations, dairies, breweries, wineries, breweries and food processing plants. ProQuat Plus is effective as a sanitizer when solution is prepared in water of up to 800 ppm hardness as CaCO₃. ProQuat Plus for use in: USDA inspected food-processing facilities, meat/poultry producing plants, meat/poultry processing plants; dairies, cheese factories; milk storage and handling systems; fruit milk tanks; milk pails installations and tubing; fishery; milk; chocolate processing plants; citrus processing equipment and holding tanks; and sealed concrete floors.

ACTIVE INGREDIENTS:

- Oxy Dicyl Dimethyl Ammonium Chloride ........................................... 3.075%
- Dicyl Dimethyl Ammonium Chloride ................................................ 3.637%
- Dicyl Dimethyl Ammonium Chloride ................................................ 3.637%
- Alky (C₆₅₀, C₆₄₀, C₆₃₀) ............................................................ 1.987%
- Dimethyl benzyl ammonium chloride ................................... 4.1000%

TOTAL: 100.0000%

Keep the product container or label with you when eating a poison control center or doctor, or going for your first aid kit.

KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO

Ingestion:
- 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 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 eyes. Call a poison control center or doctor for treatment advice.
- 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 a poison control center or doctor. Do not give anything by mouth to an unconscious person.
- IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

NOTE TO PHYSICIAN: Probable mucosal damage may constitute the use of gastric lavage.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER, KEEP OUT OF REACH OF CHILDREN. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through skin. Harmful if inhaled. Avoid breathing spray mist. Do not get into eyes, on skin or on clothing. Wear protective face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARD

This product is toxic to fish and aquatic invertebrates. Do not discharge effluent containing ProQuat Plus 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 ProQuat Plus into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

PHYSICAL OR CHEMICAL HAZARDS

Do not use or store near heat or open flame. Do not mix with oxidizers, anionic soaps and detergents.

E.P.A. Reg. No. 10324-67-7425
E.P.A. Est. No. 74225-01-0

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage or disposal. PREPARED FOR STORAGE: Open dumping is prohibited. ProQuat Plus is not an original container. If a leaky container is not well returned, mark the outer container to identify the contents. Store pesticides away from pet food, feed, seed, fertilizers, and veterinary supplies. Keep ProQuat Plus under locked storage sufficient to make it inaccessible to children or personal unferior with its proper use.

CONTAINER HANDLING: Triple rinse. Refill the container with ProQuat Plus only. Do not reuses this carton for any other purposes. After final use, offer for recycling if available and put on or dispose of in a sanitary landfill, or by other procedures approved by state and local authorities in accordance with local, state federal regulations.

PESTICIDE DISPOSAL: Pesticide wastes are ecologically hazardous. Improper disposal of excess pesticide may result in a violation of Federal Law. If these wastes cannot be disposed of by use accrue to label instructions, contact your State Pesticide or Environmental Control Agency, or The Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

RESIDUE REMOVAL INSTRUCTIONS: Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before relining is the responsibility of the reliner. To clean container before final disposal, empty the remaining contents from this container into an application equipment

DIRECTIONS FOR USE

It is a violation of Federal Law to use ProQuat Plus in a manner inconsistent with its labeling. Apply ProQuat Plus with a cloth mop or mechanical spray equipment. When applied with a mechanical sprayer, the fine mist particles of water, soil-caused disinfectant, and other materials shall be dispersed thoroughly. Treated surfaces must remain wet for 1 minute. Sprayer applications, use a coarse sprayer pump or trigger sprayer. Spray 6-8 inches from surface. Rub brush, sponge, or cloth. Do not use sprayer rinse. Note: With sprayer applications, cover or remove all food products. Prepare a fresh solution at least daily or use solution becomes visibly dirty. For heavily soiled areas, a preliminary cleaning is required. GENERAL DISINFECTANT: MEDICAL, SCHOOLS, RESTAURANTS, Food Services, Farms, Equine, Poultry, Turkey, Veterinary, Beverages, Food Processing Plants: For water hardness up to 400 ppm or a 1 inch of water per gallon of water (1:128) to disinfect hard non-porous surfaces. Treated surfaces must remain wet for 10 minutes. At this use level, ProQuat Plus is bactericidal according to the AOAC Use Dilution Test method on 1 minute surface surfaces modified in the presence of 5% organic serum and 400 ppm hard water as CaCO₃ against Salmonella enterica, Staphylococcus aureus.

FOOD PROCESSING PREMIES

Before use in federally inspected meat and poultry food processing plants and dairies, food products packaging materials must be removed from room or carefully protected. Do not rinse following use of product as a sanitizer on previously cleaned hard food contact surfaces provided that the surfaces adequately cleaned beforehand with foods so that food to soil to food residue remains.

TO DISINFECT FOOD-PROCESSING PREMIES: Before using ProQuat Plus, food products and packaging materials must be removed from area or carefully protected. For use on floors, walls and storage areas, 1 ounce of ProQuat Plus to one gallon of water for lightly soiled areas, a preliminary cleaning is required. A new sprayer solution with a mop, cloth, sponge, brush, or pump sprayer sprayer to as wet all surfaces thoroughly across prey before application use a coarse sprayer. Allow surface to remain wet for 10 minutes. Then remove excess liquid. After use, all surfaces in the area must be thoroughly rinsed with potable water.

FOR USE ON NONPOROUS MATERIALS AS A GENERAL DISINFECTANT IN THE BREW AND WINE INDUSTRY: Use 1 ounce of ProQuat Plus per gallon of water. Follow the general disinfectant directions above.

FOOD CONTACT SANITIZING DIRECTIONS

FOOD CONTACT SANITIZING DILUTION GUIDE To prepare a 250, 500 or 1000 ppm active quaternary salt solution use the following dilution table. Prepare correct dilution rate based on the directions below associated with the appropriate use site.

FOOD CONTACT SANITIZING DILUTION CHART

<table>
<thead>
<tr>
<th>Active ProQuat Plus Solution</th>
<th>4 Gallons</th>
<th>16 Gallons</th>
<th>20 Gallons</th>
</tr>
</thead>
<tbody>
<tr>
<td>200 ppm</td>
<td>1.0 ounces</td>
<td>2.5 ounces</td>
<td>5.0 ounces</td>
</tr>
<tr>
<td>300 ppm</td>
<td>1.5 ounces</td>
<td>3.75 ounces</td>
<td>7.5 ounces</td>
</tr>
<tr>
<td>400 ppm</td>
<td>2.0 ounces</td>
<td>5.0 ounces</td>
<td>10.0 ounces</td>
</tr>
</tbody>
</table>

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES

FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS DIRECTIONS: For semi food processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, tops, countertops, refrigerated storage and display equipment and other hard, non-porous surfaces.

POTABLE WATER RINSE IS ALLOWED.

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary prewash. Then thoroughly wash or flush objects with a good detergent or comparable cleaner, followed 1 potable water rinse before applications of the sanitizing solution.

Apply a solution of 1 to 2 ounces of ProQuat Plus in 4 gallons of water (200-400 ppm active) to predirecled hard, non-porous surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. Spray applications, use a coarse sprayer, pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub brush, sponge, or cloth. Do not walk across. Spray with spray applications cover or remove all food products. If a Closed Loop Dilution Center, apply 200-400 ppm active solution to the surface to be sanitized. Surfaces remain wet for at least 1 minute followed by adequate draining and air-drying. A fresh solution must be prepared at least daily or when use solution becomes visibly dirty. For mechanical application use solution may be made for sanitizing applications. Do not rinse after application of the sanitizing solution.

To apply sinks, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray devices, NO POTABLE WATER RINSE IS ALLOWED.

Gloves, sponges, glassware, cooling units, eating utensils, and other similar size food processing equipment can be sanitized by immersion in a 1 to 2 ounces of ProQuat Plus per 4 gallons of water solution (200-400 ppm active). NO POTABLE WATER RINSE IS ALLOWED.

LOT NUMBER: See Lot Label
NET CONTENTS: See Lot Label
FOOD CONTACT SANITIZING PERFORMANCE: In a minimum of 1 hour and a maximum of 2 hours per gal.
(200-400 ppm) ProQuat Plus eliminates 99.999% of the following bacteria in 60 seconds to 1 minute hard water according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test: Campylobacter jejuni, Escherichia coli, Salmonella typhimurium, Listeria monocytogenes, Salmonella enterica, Staphylococcus aureus, Yersinia enterocolitica.

PUBLIC EATING PLACES, DAIRY PROCESSING PLANTS: For use on conveyors as directed under "For Treatment of Meat and Poultry or Fruit and Vegetable Conveyors" and equipment to reduce or eliminate odors in the processing area. Also, for use on filling equipment to reduce bacteria associated with condition on equipment and pipes. Follow directions for "Sanitary Filling Equipment Sanitizer Directions".

SANITIZING MILKING EQUIPMENT: Preflush, presoak, or presoak then clean with a compatible detergent and rinse with potable water an milking equipment, past, inflations, lines and tubing. Sanitize prior to milking operations by pouring a 200-400 ppm solution of active quaternary by mixing 1 to 2 ounces of ProQuat Plus in 4 gallons of water. Scrub or do equipment into the solution for a minimum of 60 seconds and allow to drain prior to the beginning of the milking operation. For pipelines and tubing circulate solution through system for a minimum of 60 seconds. Allow to drain thoroughly and allow to air dry before use. Do not make equipment with water after treatment.

FOR SANITIZING IN FISHERIES, MILK, CITRUS, POTATO & ICE CREAM PROCESSING PLANTS: For use on conveyors as directed under "For Treatment of Meat and Poultry or Fruit and Vegetable Conveyors" and equipment to reduce or eliminate odors in the processing area. Also, for use on filling equipment to reduce bacteria associated with condition on equipment and pipes. Follow directions for "Sanitary Filling Equipment Sanitizer Directions".

SANITIZING MILK TANKS: To sanitize hard non-porous food contact surfaces, prefresh, presoak, or presoak then clean with a compatible detergent and rinse with potable water. Dilute 1 to 2 ounces of ProQuat Plus in 4 gallons of water (200-400 ppm active) and apply with a cloth, brush, mechanical spray devices or by immersion. For spray applications, use a coarse spray, pump or trigger sprayer. Spray only 6 to 8 inches from surfact, rub with brush, sponge, or cloth. Do not dispose spray. With spray applications cover or remove all food products. Surfaces must remain wet for at least 1 minute. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. No potable water rinse is allowed after application of the sanitizing solution.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT, BREWERIES AND DAIRES: Equipment and utensils must be thoroughly prefreshed, presoaked and when necessary presoaked to remove gross food particles. Clean and rinse equipment thoroughly with potable water, then apply sanitizing solution containing 1 to 2 ounces of ProQuat Plus per 4 gallons of water. Surfaces must remain wet for at least 1 minute. No potable water rinse is allowed.

FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS: Remove gross food particles and excess soil by a pre-fresh or pre-soak. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. To sanitize the belt, apply ProQuat Plus at 200-400 ppm quat level (12 ounces per 4 gallons) to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Allow surfaces to remain wet for at least 30 seconds. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, cease spray equipment, motors, collars, sizers and saws with ProQuat Plus at a dilution of 300-400 ppm active quat. Conveyor equipment must be free of product when applying this coarse spray.

PUBLIC EATING PLACES, DAIRY PROCESSING SANITIZING OF FOOD PROCESSING EQUIPMENT, ICE MACHINES AND UTENSILS: For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard non-porous surfaces. Equipment and utensils must be thoroughly prefreshed or presoaked and when necessary presoaked to remove gross food particles. Turn off refrigeration. Wash and rinse all surfaces thoroughly. Apply a solution of 1 to 2 ounces ProQuat Plus in 4 gallons of water (200-400 ppm active) mechanically spray direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Prepare a fresh solution for each cleaning. No potable water rinse is allowed when product is used as directed.

UN1903

DOT SHIPMENT NAME
UN1903, DISINFECTANT, LIQUID, CORROSIVE, 8, PG III

BHS Marketing, LLC
S specialty Chemicals
1717 E. Fargo, Nampa, ID 86847
(208) 465-8437 www.bhsmarketing.com

EMERGENCY TELEPHONE (24 HOURS): ACCIDENTS, SPILLS, LEAKS
CALL PERS 1-800-633-8253

HAZARD RATING
HILTH 3
FLAM 1
RCT 0

DEODORIZATION: To deodorize, add 1.75 ounces of ProQuat Plus to 5 gallons of water (290 ppm active quat). Let air dry.

OTHER USES G ENERAL