DIVOSAN® PLUS is for sanitizing of previously cleaned, food contact surfaces in: Dairies, Wineries, Breweries and Beverage Plants, Meat and Poultry Processing/Packaging Plants, Milk and Dairy Products Processing/Packaging Plants, Seafood and Produce Processing/Packaging Plants, Food Processing/Packaging Equipment Surfaces, Egg Processing/Packaging Equipment Surfaces, Dining Establishments.

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

NOTE: FOR MECHANICAL OPERATIONS, prepared use-solutions may not be reused for sanitizing or disinfecting but may be reused for other purposes such as cleaning. FOR MANUAL OPERATIONS, fresh sanitizing or disinfecting solutions should be prepared at least daily or more often if the solution becomes diluted or soiled.

Sanitizing Hard, Non-Porous Food Contact Surfaces and Equipment
DIVOSAN® PLUS is an effective sanitizer for use on food-contact surfaces against Staphylococcus aureus, Escherichia coli, Salmonella typhi and Listeria monocytogenes.
1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use-solution by adding 1.0 to 1.7 fluid oz. of product to 5 gallons of water. If sanitizing against Listeria monocytogenes, prepare the sanitizing use-solution by adding 1.2 to 1.7 fluid oz. of product to 5 gallons of water.
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least one (1) minute. If sanitizing at temperatures 50°F (10°C) or lower, use 1.7 fluid oz. of product to 5 gallons of water.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

Sanitizing Eating, Drinking and Food Prep Utensils
DIVOSAN® PLUS is an effective sanitizer in eating establishments against Staphylococcus aureus, Escherichia coli, Salmonella typhi and Listeria monocytogenes.
1. Prior to sanitization, remove gross filth particles by a prescrub, preflush and, when necessary a prewash treatment.
2. Wash all items with a detergent.
3. Rinse thoroughly with potable water.
4. Prepare the sanitizing use-solution by adding 1.0 to 1.7 fluid oz. of product to 5 gallons of water. If sanitizing against Listeria monocytogenes, prepare the sanitizing use-solution by adding 1.2 to 1.7 fluid oz. of product to 5 gallons of water.
5. Immerse all items for at least 1 minute or for a contact time as specified by the local governing sanitizing code.
6. Place all sanitized items on a rack or drainboard to drain adequately. Air dry if items will not be reused immediately. Do not rinse.

Sanitizing Tableware
For sanitizing tableware in low to ambient temperature warewashing machines, inject a use-solution of product (1.0 to 1.7 fluid oz. per 5 gallons of water) into the final rinse water. Allow treated surfaces to air dry.

Elevated Temperature Sanitizing
At a temperature of 120 degree F, DIVOSAN® PLUS is an effective sanitizer for food contact surfaces at a concentration of 1 oz. per 8 gallons of water against Staphylococcus aureus and Escherichia coli and against Listeria monocytogenes at a concentration of 1 oz. per 5 gal of water. Prior to sanitization, clean and rinse thoroughly all equipment. All surfaces should be exposed to the sanitizing solution for at least 1 minute. Allow equipment to drain thoroughly and air dry. Do not rinse.

Final Sanitizing Bottle Rinse
DIVOSAN® PLUS may be used as a final sanitizing rinse for plastic, glass or metal returnable and non-returnable bottles/cans.
1. Prior to sanitization, wash bottles with detergent or cleaning solution and rinse with potable water.
2. Then rinse bottles/cans with a use-solution prepared by mixing 1.0 to 1.7 fluid oz. of product with 5 gallons of water.
3. Allow bottles/cans to drain thoroughly and air dry. Do not rinse.

Sanitization of Conveyors for Meat, Poultry, Seafood, Fruits, and Vegetables
For use in the static or continuous washing, rinsing, and sanitizing of conveyor equipment, conveyors, rollers, slicers, saws, etc. Effective against Staphylococcus aureus, Escherichia coli, Salmonella typhi and Listeria monocytogenes.
1. During processing or interruptions in operations, apply DIVOSAN® PLUS, by preparing a use-solution by adding 1.0 to 1.7 fluid oz. of product to 5 gallons of water. If sanitizing against Listeria monocytogenes, add 1.2 to 1.7 fluid ounces of product to 5 gallons of water to prepare a use-solution.
2. Apply the sanitizer solution to the return portions of the conveyor or to the equipment using a coarse spray, foam, or other means of wetting the surfaces. Control the volume of solution so as to permit maximum drainage and to prevent puddles. The conveyor may still be damp when food contact occurs. Treat for at least one minute.

Fogging
Use DIVOSAN® PLUS for treating rooms hard non-porous surfaces, as an adjunct to acceptable manual cleaning and disinfecting of rooms of surfaces.
1. Prior to fogging, remove or carefully protect all food products and packaging materials. Pre-clean heavily soiled area before application.
2. Ensure room is properly ventilated to prevent migration of vapors to adjacent areas. Vacate all personnel from the room during fogging. Post entry signs notifying employees that fogging is in process to prevent accidental entry. Plan the fogging operation so that sufficient product is available to properly treat the room without refilling the fogger. Disinfect hard, non-porous surfaces as specified herein, then fog as follows.
3. Fog areas using one quart per 1000 cu. ft. of room area with a 0.30% (4.0 fluid oz. per 10 gallons of water) DIVOSAN® PLUS solution. NEVER enter the room during fogging unless wearing appropriate eye, skin and respiratory protection.
4. Treated areas should not be entered without suitable protective equipment for a minimum period of 2 hours after fogging. Ensure there is no strong odor characteristic of acetic acid (vinegar), before personnel return to work area. Do not reenter the fogged area until proper ventilation decreases the hydrogen peroxide concentration in the air to less than 0.5 ppm.
5. Allow treated surfaces to drain thoroughly before operations are resumed. Rinse food contact surfaces with potable water before returning to operation.

Disinfection and Deodorizing of Animal Housing Facilities, Poultry Premises, Coops, Trucks and Crates
1. Remove all animals and feeds from areas being treated.
2. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes, and other facilities occupied or traversed by animals.
3. Empty or cover all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap and detergent and rinse with water.
5. Prepare a disinfecting use-solution by adding 3.2 fluid oz. of product to 5 gallons of water. Apply use-solution to floors, walls, cages and other washable hard, non-porous environmental surfaces. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet. To disinfect, all surfaces must remain wet for ten (10) minutes.
6. Immerse all hatters, ropes and other types of equipment used in handling and restraining animals, as well as feed, shovels and scrapers used for litter and manure.
7. Before starting the treatment ensure that the work area is well ventilated. Do not house animals or re-employ equipment until product has dried.
8. For disinfection of feed racks, troughs, automatic feeders, fountains and watering appliances, inject use-solution, let stand ten (10) minutes. Then thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before re-use.

For Industrial Use

ACTIVE INGREDIENTS: Peroxyacetic acid Hydrogen Peroxide OTHER INGREDIENTS: TOTAL: 5.2% 13.4% 81.4% 100.0%

KEEP OUT OF 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 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 by mouth-to-mouth, if possible.

IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE. 1-800-851-7145
Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

Note to physician: Probable mucosal damage not contraindicate the use of gastric lavage.

See additional precautionary statements on side panel.

For sale or use after


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Poultry Hatchery Disinfection
1. Remove remaining eggs and chicks, poultry and feeds from premises, trucks, coops and crates.
2. Remove all litter and droppings from floors, walls and surfaces and other hatching-related debris occupied or traversed by poultry/chicks.
3. Empty all troughs, racks and other feeding and watering appliances.
4. Thoroughly wash all surfaces, with a recommended detergent or cleaning solution and then rinse with potable water.
5. Prepare the disinfecting use-solution by adding 3.2 fluid oz. of product to 5 gallons of water. Apply the disinfecting solution with a mop, cloth, brush or coarse spray, keeping surfaces wet for ten (10) minutes.
6. Before starting the treatment ensure that the work area is well ventilated. Do not house poultry/eggs or employ equipment until product has dried.
7. Thoroughly scrub feed racks, troughs, automatic feeders, fountains, and waterers with soap or detergent, and rinse with potable water before reuse.

Antimicrobial Rinse of Pre-Cleaned or New Returnable or Non-Returnable Containers
Use DIVOSAN® PLUS to reduce the following non-pathogenic beverage spoilage organisms: *Aspergillus versicolor, Byssoclamys fulva, Pedicoccus damnosus, Lactobacillus buchneri*, and *Saccharomyces cerevisiae.*
1. Prepare the antimicrobial rinse solution by adding 7.0 to 30 fluid oz. of product to 5 gallons of water.
2. Apply antimicrobial rinse at a temperature of 40°C to 60°C, with a contact time of at least 7 seconds.
3. Allow containers to drain thoroughly, and then rinse with sterile or potable waters.

Surface Disinfection
Prepare the disinfecting use-solution by adding 3.2 fluid oz. of product to 5 gallons of potable water. Apply the disinfecting use-solution by wiping, mopping, or as coarse spray. For heavily soiled areas, a pre-cleaning is required. Allow to soak for at least ten (10) minutes, then drain treated surfaces. Applications involving treatment of food contact surfaces require a sterile or potable water rinse following disinfection.

This product is not intended for once-through or recirculating cooling tower systems. Severely fouled systems should be cleaned before adding the product. Refer to the system operational manual for directions to clean severely fouled systems. The product should be added directly to the system and not mixed with other chemicals or additives. Other chemicals should be added separately. Contamination with other chemicals could result in product decomposition. Add product at a point in the system where uniform mixing and even distribution will occur.

Intermittent Feed Method: When the system is noticeably fouled apply 12-60 ounces (5-26 ppm peroxycatic acid) of product per 1000 gallons of water in the system. Repeat until control is achieved. When microbial control is evident, add 42 fluid ounces (17 ppm peroxycatic acid) of product per 1000 gallons of water in the system every day, or as needed, to maintain control. The daily dose rate could vary depending upon the severity of the biofouling.
Continuous Feed Method: Initial Dose – When the system is just noticeably fouled, apply 12-60 fluid ounces (5-26 ppm peroxycatic acid) of product per 1000 gallons of water in the system. When microbial control is achieved, start adding product continuously at a rate of 42 fluid ounces per 1000 gallons of water (provide 17 ppm of peroxycatic acid and 44 ppm of hydrogen peroxide). Then reduce the rate of addition to a level sufficient to maintain control. The dose rate may have to be adjusted to account for the losses due to blowdown and evaporation. Add the 4.2 fluid ounces of product for every 100 gallons of make-up water.

STORAGE AND DISPOSAL
Do not contaminate water, food, or feed by storage or disposal.

PESTICIDE STORAGE
Keep container closed. Store in a cool, clean area away from all contaminants, especially dirt, caustic, reducing agents and metals. Contamination and impurities will reduce shelf life and can induce decomposition. In case of decomposition, isolate container, douse container with cool water and dilute with large volumes of water. Keep storage container closed at all times when not in use. Keep container out of direct sunlight. To maintain product quality store at temperatures below 86°F. Do not store on wooden pallets.

PESTICIDE DISPOSAL
Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinseate 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
Nonrefillable container. Clean container promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container ¾ full with water and replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for at least 30 seconds. Stand the container on its end and tip it back and forth several times. Empty the rinseate into application equipment or a mix tank or store rinseate for later use or disposal. Repeat this procedure two more times. Offer container for reconditioning, if appropriate.

PROCEDURE FOR LEAK OR SPILL
Stop leak if this can be done without risk. Shut off ignition sources; no flames, smoking, flares or spark producing tools. Keep combustible and organic materials away. Flush spilled material with large quantities of water. Undiluted material should not enter confined spaces.

PRECAUTIONARY STATEMENTS
HAZARD TO HUMANS AND DOMESTIC ANIMALS
DANGER: Corrosive. Causes irreversible eye damage and skin burns. May be fatal if absorbed through the skin or inhaled. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Do not breathe vapor or spray mist. Wear chemical splash-proof goggles or face shield, rubber gloves and protective clothing. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse. When fogging or spraying, wear a mask or pesticide respirator jointly approved by the Mine Safety and Health Administration and the National Institute for Occupational Safety and Health.

PHYSICAL AND CHEMICAL HAZARDS
Strong oxidizing agent. Mix only with water. This product is not combustible; however, at temperatures exceeding 156°F, decomposition occurs releasing oxygen. The oxygen released could initiate or promote combustion of other materials.

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 agency 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.

MS0100399
EPA Registration No.: 70627-53
EPA Establishment No.: 60156-IL-1[SZ]; 3635-OH-1[SV]; 10508-PA-1[S8]; 279-NY-3[FM]; 0312-WI-3[NW]; 13938-CN-1[LD]; 7546-WI-1[WT]
Lot code letters indicate establishment number.

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