PHOS-QUAT 30:10

Effective Disinfectant in hard water up to 400 ppm hardness in the presence of 5% serum contamination. Multi-Purpose, No Rinse Acid Cleaner and Food-Contact Sanitizer for Dairy, Farm, Brewery, Food Handling and Process Area Use. Removes Milkstone/Beerstone.

Active Ingredients:
- Octyl decyl dimethyl ammonium chloride .............................................. 3.0750%
- Didecyl dimethyl ammonium chloride .................................................... 1.5375%
- Diocetyl dimethyl ammonium chloride ................................................... 1.5735%
- Alkyl (C12,50%, C14,40%, C16,10%) dimethyl benzyl ammonium chloride ........................................................... 4.1000%
- Other Ingredients .................................................................................. 89.7500%
- Total ................................................................................................. 100.0000%

KEEP OUT OF REACH OF CHILDREN

DANGER  PELIGRO

See right panel for additional precautionary statements.

FIRST AID
Have the product container or label with you when calling a poison control center or doctor or going for treatment.

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 eye. 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 contraindicate 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 the skin. Harmful if inhaled. Avoid breathing spray mist. Do not get into eyes, on skin or on clothing. Wear goggles or 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 pesticide is toxic to fish. 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 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.

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

Pesticide Storage: Open dumping is prohibited. Store only in original container. Store in a dry place no lower in temperature than 50°F or higher than 120°F. Do not reuse empty container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

Pesticide Disposal: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate 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. Then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities. In addition, plastic containers may be disposed of by incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

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CH₂O, Inc.
8820 Old Hwy. 99 SE / Olympia, WA 98501 / 360-943-6063
DIRECTIONS FOR USE
It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

Apply this product with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surfaces must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 1 minute. For sprayer applications, use a coarse spray, pump or trigger sprayer. Spray 6-8 inches from surface. Rub with brush, sponge or cloth. Do not breathe spray.

NOTE: With spray applications, cover or remove all food products. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For heavily soiled areas, a preliminary cleaning is required.

TO DISINFECT FOOD-PROCESSING PREMISES: Before using this product, food products and packaging materials must be removed from area or carefully protected. For use on floors, walls and storage areas, add 1 ounce of this product to one gallon of water (or equivalent use dilution). For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer application use a coarse spray. 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.

GENERAL DISINFECTANT-NON-MEDICAL: Food Services, Dairies, Farm, Beverage and Food Processing Plants: For water hardness up to 400 ppm add 1 ounce per gallon of water to disinfect hard non-porous surfaces. Treated surfaces must remain wet for 10 minutes. At this use level, this product is bactericidal against: *Salmonella enterica*, *Staphylococcus aureus*

FOOD CONTACT SANITIZING PERFORMANCE: At a minimum of 1 and a maximum of 2 ounces per 4 gallons (200-400 ppm) this product eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

- Campylobacter jejuni
- Escherichia coli
- Escherichia coli 0157:H7
- Listeria monocytogenes
- Salmonella enterica
- Shigella dysenteriae
- Shigella flexneri
- Staphylococcus aureus
- Yersinia enterocolitica

TO SANITIZE IMMOBILE ITEMS such as tanks, chopping blocks, countertops, refrigerated storage and display equipment and food processing equipment: Flood the area with appropriate ppm active quaternary solution for at least 1 minute, making sure to wet all surfaces completely. Remove excess, drain the use-solution from the surface and air dry. No potable water rinse is allowed.

TO SANITIZE MOBILE ITEMS such as utensils: Immerse in appropriate ppm active quaternary solution for at least 1 minute, making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Prepare a fresh solution at least daily or more frequently as soil is apparent. No potable water rinse is allowed.

FOOD CONTACT SANITIZING DILUTION CHART

<table>
<thead>
<tr>
<th>Active quat solution</th>
<th>4 gallons</th>
<th>10 gallons</th>
<th>20 gallons</th>
</tr>
</thead>
<tbody>
<tr>
<td>200 ppm</td>
<td>1.0 ounce</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, NONPOROUS SURFACES IN FOOD PROCESSING LOCATIONS AND DAIRIES: For sanitizing food processing equipment, dairy equipment, countertops, refrigerated storage, and other hard, non-porous surfaces, NO POTABLE WATER RINSE IS ALLOWED.

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

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard food contact surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains. Apply a solution of 1 to 2 ounces of this product in 4 gallons of water (or equivalent use dilution) (200-400 ppm) to precleaned, hard, non-porous surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse spray, pump or trigger sprayer. Spray 8 to 10 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 200-400 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute following 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 not be reused for sanitizing applications. No potable water rinse is allowed after application of the sanitizing solution after use as a sanitizer.

Apply to countertops, refrigerated storage and other stationary hard surfaces by cloth or brush or mechanical spray device. NO POTABLE WATER RINSE IS ALLOWED after use as a sanitizer.

Smaller size food processing equipment can be sanitized by immersion in a 1 to 2 ounce of this product per 4 gallons of water solution (200-400 ppm active) (or equivalent use dilution). NO POTABLE WATER RINSE IS ALLOWED.