PHOS-QUAT 30:10
Disinfectant, Food Contact Sanitizer, on hard, non-porous surfaces - for Industrial, Dairies, Farms, Breweries, Food Handling and Process Areas, and for Sanitizing Ice Machines.

Made in the USA
Removes Milkstone/Beerstone

Active Ingredients:
Octyl decyl dimethyl ammonium chloride ............................................ 3.0750%
Didecyl dimethyl ammonium chloride ............................................... 1.5375%
Dioctyl dimethyl ammonium chloride ........................................... 1.5735%
Alkyl (C₁₀,50%; C₁₂,40%; C₁₆,10%) dimethyl benzyl ammonium chloride ................................................... 4.1000%
Inert Ingredients ........................................................................... 89.7500%
Total .......................................................................................... 100.0000%

KEEP OUT OF REACH OF CHILDREN
DANGER PELEGRO
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.

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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 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 and aquatic invertebrates. 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 and disposal.

CONTAINER HANDLING/PESTICIDE STORAGE/CONTAINER DISPOSAL: Non-refillable container. Open dumping is prohibited. Store only in original container. Do not reuse empty container. If a leaky container must be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers and veterinary supplies. 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.

Residue Removal Instructions: To clean the container before final disposal, empty the remaining contents from this container into application equipment. Fill the container 1/4 full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times. Follow Pesticide Disposal instructions for rinsate disposal.

Net Contents: _______(g)_______(l) Lot Number: ______________
PHOS-QUAT 30:10 is for use on hard, non-porous surfaces in Fishery, Milk, Citrus, Fruit, Vegetable, Potato, and Beverage processing plants.

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Before use in federally inspected meat and poultry processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

GENERAL SANITIZING DIRECTIONS: At 1 ounce per 1 gallon of water use level and with a 10-minute contact time, PHOS-QUAT 30:10 is bactericidal according to the AOAC Use Dilution Test method on hard, non-porous surfaces against Salmonella enterica, Staphylococcus aureus.

TO DISINFECT FOOD-PROCESSING PREMISES: For heavily soiled areas, a pre-cleaning step is required. For use on floors, walls, storage areas and other hard nonporous surfaces, add 1 ounce of this product to one gallon of water (800 ppm active). Apply solution with a brush, mop, cloth, sponge, auto scrubber, mechanical spray device or by immersion so as to wet all surfaces thoroughly. For spray applications, spray 6-8 inches from surface. Rub with brush, cloth, or sponge. Allow solution to remain wet for 10 minutes. Then remove excess liquid and rinse the surface with potable water. Change cloth, sponge or towels frequently to avoid redeposition of soil. A fresh solution must be prepared at least daily or when use solution becomes visibly dirty.

FOOD CONTACT EQUIPMENT SANITIZING DIRECTIONS: Before use as a sanitizer in public eating places, federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

FOOD CONTACT SURFACE SANITIZING DIRECTIONS: Apply a use solution of 1-2 ounces of PHOS-QUAT 30:10 per 4 gallons of water (200-400 ppm) as is to to sanitize hard nonporous surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth or sponge. Surfaces must remain wet for at least 1 minute. Let surfaces drain and then air dry. NO POTABLE WATER RINSE IS ALLOWED. Change cloth, sponge or towels frequently to avoid redeposition of soil. A fresh solution must be prepared at least daily or when use solution becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

TO SANITIZE IMMOBILE HARD NONPOROUS ITEMS such as tanks, chopping blocks, countertops, refrigerated storage and 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 HARD NONPOROUS ITEMS such as utensils and dishware: 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.

DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES OF FOOD PROCESSING EQUIPMENT AND UTENSILS, AS REGULATED BY 40CFR sec 180.948(c):
1. Sanitize articles using a solution of 1 to 2 ounces of PHOS-QUAT 30:10 per 4 gallons of water (200 to 400 ppm active). Articles that can be immersed in solution must remain in solution for 1 minute. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing for 1 minute.

2. Remove excess solution.
3. Drain thoroughly before reuse and then air dry.
4. NO POTABLE WATER RINSE IS ALLOWED.
5. Change cloth, sponge or towels frequently to avoid redeposition of soil. A fresh solution must be prepared at least daily or when use solution becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS

For sanitizing of hard non porous bottle or pre-mix dispensing equipment after cleaning, thoroughly rinse equipment with a potable water rinse. Fill equipment with a solution of 1 to 2 ounces of PHOS-QUAT 30:10 per 4 gallons of water (200-400 ppm active). Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. To insure the removal of flavors during changeover between products, the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly before reuse and then air dry. NO POTABLE WATER RINSE IS ALLOWED. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS: To sanitize the line, apply PHOS-QUAT 30:10 at 1-2 ounces per 4 gallons to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply sanitizing solution using a coarse spray device to equipment, peelers, collators, slicers and saws, and other nonporous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyor equipment must be free of product when applying this coarse spray.

FOR SANITIZING IN FISHERIES, MILK, CITRUS, AND POTATO PROCESSING PLANTS: For use as a sanitizer on conveyors follow the FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS directions. For directions to reduce or eliminate odors on the equipment in the processing area, follow the BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS. Also, for directions for reducing bacteria associated with condensation on equipment and pipes, follow the BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS.

GLOVE DIP SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, dip pre-washed non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area for at least one minute. Make up the sanitizing solution by adding 1-2 ounces of PHOS-QUAT 30:10 per 4 gallons of water (200-400 ppm active). DO NOT RINSE. A fresh solution must be prepared at least daily or when use solution becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning. Do not let sanitizing solution come into contact with exposed skin.

FOOD CONTACT SANITIZING PERFORMANCE: At a minimum of 1 and a maximum of 2 ounces of PHOS-QUAT 30:10 per 4 gallons of water this product eliminates 99.999% of the following bacteria in 1 minute in 500 ppm hard water according to the AOAC Germicidal and Detergent Action of Disinfectants test: Campylobacter jejuni, Escherichia coli, Escherichia coli 0157:H7, Listeria monocytogenes, Salmonella enterica, Shigella dysenteriae, Shigella flexneri, Staphylococcus aureus, Yersinia enterocolitica

SHOE BATH SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries, and at all entrances to the production and packaging rooms. Scrape waterproof shoes and place in 1-ounce of PHOS-QUAT 30:10 per 4 gallons of water (200 ppm active) use solution for 5 minutes prior to entering area. A fresh solution must be prepared at least daily or when use solution becomes visibly soiled.