SANI-QUAT 969

Disinfectant and Sanitizer With Organic Soil Tolerance for use in Food Handling and Process Areas and Federally Inspected Meat and Poultry Plants

Active Ingredients:
Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₀) dimethylbenzylammonium chloride.......................... 10.0%
Other Ingredients......................................................................................... 90.0%
Total........................................................................................................ 100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER    PELIGRO

See right panel for additional precautionary statements.

FIRST AID

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. Corrosive. Causes irreversible eye and skin burns. Harmful if swallowed, inhaled or absorbed through the skin. Avoid breathing vapor or spray mist. Do not get into eyes, on skin or on clothing. Wear goggles or face shield, protective clothing, and rubber gloves. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco and 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 soap, anionic detergents or oxidizers.

STORAGE AND DISPOSAL

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

Pesticide Storage: Open dumping is prohibited. 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 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: 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.

EPA Reg. No.: 10324-111-43553 / EPA Est. No. 43553-WA-1

Net Contents: ________________________ (g) ________________________ (l)

Lot No.: ________________________________

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.

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.

DIRECTIONS FOR FOOD PROCESSING PLANTS: For use on non-food contact surfaces such as floors, walls, tables, garbage cans and disposal areas. Before using this product, food products and packaging materials must be removed from the room or carefully protected. Follow disinfection directions.

DIRECTIONS FOR FOOD STORAGE AREAS: For use on non-food contact surfaces such as shelves, floors, walls and tables. Before using this product, food products and packaging materials must be removed from the room or carefully protected. Follow disinfection directions.

FOR USE AS A CLEANER/DISINFECTANT IN FOOD PROCESSING PLANTS:
1. Before using this product in food processing areas, food products and packaging materials must be removed from the room or carefully protected.
2. Apply use solution of one ounce of this product per gallon of water evenly over surface using a cloth, mop, sponge or coarse spray device. Be sure to wet all surfaces thoroughly. Do not breathe spray.
3. Allow product to remain on surface for 10 minutes.
4. Wipe with clean cloth, sponge or paper towel.
5. For heavily soiled areas, thoroughly clean surface prior to disinfecting.
6. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, dishes or interior surfaces of processing equipment.

DISINFECTION PERFORMANCE IN NON-MEDICAL FACILITIES: Food Services, Beverage and Food Processing Plants and Other Non-Medical Facilities: Add 1 ounce of this product per gallon of water. 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 1 per 4 gallons this product (200 ppm active) eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

Campylobacter jejuni
Escherichia coli
Escherichia coli 0157:H7
Listeria monocytogenes
Shigella dysenteriae
Staphylococcus aureus

SANITIZING DILUTION CHART

To prepare a 200, 300 or 400 ppm active quaternary solution, use the following dilution table. Prepare correct dilution rate based upon the appropriate use site.

<table>
<thead>
<tr>
<th>DAIRY PROCESSING AND FOOD PROCESSING EQUIPMENT - SANITIZING DILUTION CHART</th>
</tr>
</thead>
<tbody>
<tr>
<td>Active quat solution</td>
</tr>
<tr>
<td>-----------------------</td>
</tr>
<tr>
<td>200 ppm</td>
</tr>
<tr>
<td>300 ppm</td>
</tr>
<tr>
<td>400 ppm</td>
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</tbody>
</table>

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS:

For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment 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 pre-scrub and when necessary, 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 as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following the use of this product as a sanitizer on previously cleaned hard, non-porous surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

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

Dishes, silverware, glasses, cooking utensils, eating utensils, and other similar size food processing equipment can be sanitized by immersion in a 1 to 2 ounces per 4 gallons solution of this product or equivalent use dilution (200-400 ppm active) with a 1-minute contact time. NO POTABLE WATER RINSE IS ALLOWED.

Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application, use solution cannot be reused for sanitizing applications.

TO SANITIZE IMMOBILE ITEMS: such as tanks, chopping blocks, countertops, refrigerated storage and display equipment and food processing equipment:

Flood the area with 200-400 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 200-400 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.

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