CLEAR
SANITIZER

SANITIZER FOR INSTITUTIONAL AND INDUSTRIAL USE
FOR SCHOOL, RESTAURANT, FOOD HANDLING AND PROCESSING
AREAS, BAR AND INSTITUTIONAL KITCHEN USE

Active Ingredients:
Octyl decyl dimethyl ammonium chloride. ........................................ 2.25%
Dioctyl dimethyl ammonium chloride. ........................................ 0.90%
Didecyl dimethyl ammonium chloride. ........................................ 1.35%
Alkyl (C_{14}, 50%; C_{15}, 40%; C_{16}, 10%)
dimethyl benzyl ammonium chloride. ........................................ 3.00%
Other Ingredients. ................................................................. 92.50%
Total. .................................................................................. 100.00%

EPA REG. NO. 6836-70-72802 EPA EST. NO. 48211-MO-01

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

See side panel for Precautionary Statements and First Aid

Net Contents: 0.5 Gallons 100809-PCLR
This product has been cleared under 40 CFR 180.940(a) for use on food processing equipment and utensils in Dairies and Public Eating Establishments, Food Contact Surfaces, Food Processing Equipment and Utensils, in Food Processing Plants and other food-contact articles at a concentration of 150 – 400 ppm active.

Regular, effective cleansing and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedure reduces the number of those organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food. To prevent cross-contamination, kitchen-wear and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred. This product is an effective sanitizer at 150 ppm active quat for use on food contact surfaces in 400 ppm hard water against: Escherichia coli and Staphylococcus aureus. This product is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, (Community Associated) Methicillin-Resistant Staphylococcus aureus - (CA-MRSA) (MRSA) (NRS384) (USA300), (Community Associated) Methicillin-Resistant Staphylococcus aureus - (CA-MRSA) (MRSA) (NRS384) (USA300), Escherichia coli, Escherichia coli 0157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus - Methicillin-Resistant (MRSA) and Yersinia enterocolitica.

DIRECTIONS FOR USE

It is a violation of federal law to use this product in a manner inconsistent with its labeling.

TO SANITIZE FOOD CONTACT SURFACES: Use this product to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard surfaces. Prior to application, remove gross food particles and by a pre-flush, pre-scape or, when necessary, pre-soak. 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. Articles too large for immersion, apply a wash-solution of 3 oz of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) to precleaned hard surfaces, thoroughly wetting surfaces with a cloth, mop, sponge, coarse sprayer. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. Do not rinse.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar food processing equipment in a solution of 3 oz of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) for at least 60 seconds. Drain thoroughly before reuse. Do not rinse. Prepare fresh solution for each use. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes as cleaning. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge, brush or any other procedure.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR 180.940(a) (IN A THREE COMPARTMENT SINK):

1. Scrape, flush, or preslap articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a wash-solution of 3 oz of this product per 5 3/4 gallons of water (0.34 oz of this product per gallon of water) (200 ppm active quat) for at least 60 seconds. Articles too large for immersion should be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. Do not rinse.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 3 oz of this product per 5 3/4 gallons of water (0.34 oz of this product per gallon of water) (200 ppm active quat) for at least 60 seconds. Articles too large for immersion should be thoroughly wetted by rinsing, spraying, or swabbing.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7:204.11 of the Wisconsin Administrative Code (Reference 40 CFR 180.940(a)).

OLD BY: SWISHER HYGIENE FRANCHISE CORP. 4725 Piedmont Row Dr., Ste. 400, CHARLOTTE, NC 28210

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (sunglasses, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco. Remove and wash contaminated clothing before reuse.

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 the poison control center or doctor. Do not give anything by mouth to an unconscious person.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to children.

Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container ¾ full with water and reclose the container. Agitate vigorously and dispose of rinseate. Repeat two more times. Wrap container and put in trash or offer for recycling if available.

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DIRECTIONS FOR USE

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

TO SANITIZE FOOD CONTACT SURFACES: Use this product to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard surfaces. Prior to application, remove gross food particles and soil by a pre-flush, pre-scrape or, when necessary, pre-soak. 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. Articles too large for immersing, apply a use-solution of 2 oz. of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) to precleaned hard surfaces, thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain wet for at least one minute followed by adequate draining and air drying. Do not rinse.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2 oz. of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) for at least 60 seconds. Drain thoroughly before reuse. Do not rinse. Prepare fresh solution for each use. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge, brush or coarse spray.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR §180.940 (a) (IN A THREE COMPARTMENT SINK):

1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 2 oz. of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) for at least 60 seconds.

   Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry.

   Do not rinse.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 2 oz. of this product per 5-3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat). Immers all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940(a)).

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FSW60-PC-0055-PCLR

SOLD BY: SWISHER HYGIENE FRANCHISE CORP. 4725 Piedmont Row Drive, Suite 400, Charlotte, NC 28210
CLEAR
SANITIZER

SANITIZER FOR INSTITUTIONAL AND INDUSTRIAL USE
FOR SCHOOL, RESTAURANT, FOOD HANDLING AND PROCESSING
AREAS, BAR AND INSTITUTIONAL KITCHEN USE

Active Ingredients:
Octyl decyl dimethyl ammonium chloride.........................2.25%
Dioctyl dimethyl ammonium chloride.................................0.90%
Didecyl dimethyl ammonium chloride.................................1.35%
Alkyl (C₁₄,50%; C₁₂, 40%; C₁₆,10%)
dimethyl benzyl ammonium chloride.................................3.00%
Other Ingredients..........................................................92.50%
Total.................................................................100.00%

EPA REG. NO. 6836-70-72802
EPA EST. NO. 48211-MO-01

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

See side panel for Precautionary Statements and First Aid

NET CONTENTS: 1 GALLON (3.78 L)
PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco. Remove and wash contaminated clothing before reuse.

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 the poison control center or doctor. Do not give anything by mouth to an unconscious person.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to children.

Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap container and put in trash or offer for recycling if available.

This product has been cleared under 40 CFR 180.940 (a) for use on food Processing Equipment and Utensils in Dairies and Public Eating Establishments, Food Contact Surfaces, Food Processing Equipment and Utensils, in Food Processing Plants and other food-contact articles at a concentration of 150 – 400 ppm active.

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food. To prevent cross-contamination, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

This product is an effective sanitizer at 150 ppm active quat for use on food contact surfaces in 400 ppm hard water against: Escherichia coli and Staphylococcus aureus. This product is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, (Community Associated) Methicillin-Resistant Staphylococcus aureus - (CA-MRSA) (MRSA) (NRS384) (USA300), (Community Associated) Methicillin-Resistant Staphylococcus aureus - (CA-MRSA) (MRSA) (NRS123) (USA400), Escherichia coli, Escherichia coli 0157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus - Methicillin-Resistant (MRSA) and Yersinia enterocolitica.

SOLD BY: SWISHER HYGIENE FRANCHISE CORP., 4725 Piedmont Row Drive, Suite 400, Charlotte, NC 28210
DIRECTIONS FOR USE

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

TO SANITIZE FOOD CONTACT SURFACES: Use this product to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard surfaces. Prior to application, remove gross food particles and soil by a pre-flush, pre-scrape or, when necessary, pre-soak. 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. Articles too large for immersing, apply a use-solution of 2 oz. of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) to precleaned hard surfaces, thoroughly wetting surfaces with a cloth, mop, sponge, coarse sprayer. Surfaces must remain wet for at least one minute followed by adequate draining and air drying. Do not rinse. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2 oz. of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) for at least 60 seconds. Drain thoroughly before reuse. Do not rinse. Prepare fresh solution for each use. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge, brush or coarse spray.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR §180.940 (a) (IN A THREE COMPARTMENT SINK):

1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 2 oz. of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) for at least 60 seconds. Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. Do not rinse.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 2 oz. of this product per 5-3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940(a)).
SANITIZER FOR INSTITUTIONAL AND INDUSTRIAL USE
FOR SCHOOL, RESTAURANT, FOOD HANDLING AND PROCESSING AREAS, BAR AND INSTITUTIONAL KITCHEN USE

Active Ingredients:
Octyl decyl dimethyl ammonium chloride.................................................. 2.25%
Diocetyl dimethyl ammonium chloride.......................................................... 0.90%
Didecyl dimethyl ammonium chloride.......................................................... 1.35%
Alkyl (C₁₄, 50%; C₁₂, 40%; C₁₆, 10%) dimethyl benzyl ammonium chloride.......................................................... 3.00%
Other Ingredients...................................................................................... 92.50%
Total....................................................................................................... 100.00%

EPA REG. NO. 6836-70-72802
EPA EST. NO. 48211-MO-01

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

See side panel for Precautionary Statements and First Aid

Net Contents: 2.5 Gallons
**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER.** Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco. Remove and wash contaminated clothing before reuse.

**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 the poison control center or doctor. Do not give anything by mouth to an unconscious person. Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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

**STORAGE AND DISPOSAL**

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

**Pesticide Storage:** Open dumping is prohibited. Store in original container in areas inaccessible to children.

**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. Do not reuse or refill this container. Clean container promptly after emptying.

**Plastic Containers:** Tripel rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously, and dispose of rinseate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill, or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinseate. If not tripled rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

This product has been cleared under 40 CFR 180.940 (a) for use on food Processing Equipment and Utensils in Dairies and Public Eating Establishments, Food Contact Surfaces, Food Processing Equipment and Utensils, in Food Processing Plants and other food-contact articles at a concentration of 150 - 400 ppm active.

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those organisms which may be present on food and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food. To prevent cross-contamination, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

This product is an effective sanitizer at 150 ppm active quat for use on food contact surfaces in 400 ppm hard water against: Escherichia coli and Staphylococcus aureus. This product is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, (Community Associated) Methicillin-Resistant Staphylococcus aureus - (CA-MRSA), (MRSA), (NRS384), (USA300), (Community Associated) Methicillin-Resistant Staphylococcus aureus - (CA-MRSA), (MRSA), (NRS193), (USA400), Escherichia coli, Escherichia coli 0157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus - Methicillin-Resistant (MRSA) and Yersinia enterocolitica.
DIRECTIONS FOR USE

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

TO SANITIZE FOOD CONTACT SURFACES: Use this product to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard surfaces. Prior to application, remove gross food particles and soil by a pre-flush, pre-scrub or, when necessary, pre-soak. 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. Articles too large for immersing, apply a use-solution of 2 oz. of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) to precleaned hard surfaces, thoroughly wetting surfaces with a cloth, mop, sponge, coarse sprayer. Surfaces must remain wet for at least one minute followed by adequate draining and air drying. Do not rinse.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2 oz. of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) for at least 60 seconds. Drain thoroughly before reuse. Do not rinse. Prepare fresh solution for each use. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge, brush or coarse spray.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR §180.940(a) (IN A THREE COMPARTMENT SINK):
1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 2 oz. of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) for at least 60 seconds. Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. Do not rinse.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS
1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 2 oz. of this product per 5-3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat). Immense all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940(a)).
SAFETY INSTRUCTIONS

DANGER

KEEP OUT OF REACH OF CHILDREN

See side panel for Precautionary Statements and First Aid

Net Contents: 5 Gallons
This product has been cleared under 40 CFR 180.940 (a) for use on food Processing Equipment and Utensils in Dairies and Public Eating Establishments, Food Contact Surfaces, Food Processing Equipment and Utensils, in Food Processing Plants and other food-contact articles at a concentration of 150 – 400 ppm active.

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food. To prevent cross-contamination, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

This product is an effective sanitizer at 150 ppm active quat for use on food contact surfaces in 400 ppm hard water against: Escherichia coli and Staphylococcus aureus. This product is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, (Community Associated) Methicillin-Resistant Staphylococcus aureus - (CA-MRSA) (MRSA) (NRS384) (USA300), (Community Associated) Methicillin-Resistant Staphylococcus aureus - (CA-MRSA) (MRSA) (NRS193) (USA400), Escherichia coli, Escherichia coli O157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus - Methicillin-Resistant (MRSA) and Yersinia enterocolitica.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco. Remove and wash contaminated clothing before reuse.

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.

FIRST AID

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 the poison control center or doctor. Do not give anything by mouth to an unconscious person.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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

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 authority 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.

STORAGE AND DISPOSAL

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

Pesticide Storage: Open dumping is prohibited. Store in original container in areas inaccessible to children.

Pesticide Disposal: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, sprays 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: Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying.

Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

FSW60-PC-0005-PCLR
100809-PCLR
It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

**TO SANITIZE FOOD CONTACT SURFACES:** Use this product to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard surfaces. Prior to application, remove gross food particles and soil by a pre-flush, pre-scrape or, when necessary, pre-soak. 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. Articles too large for immersing, apply a use-solution of 2 oz. of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) to pre-cleaned hard surfaces, thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain wet for at least one minute followed by adequate draining and air drying. Do not rinse.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2 oz. of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) for at least 60 seconds. Drain thoroughly before reuse. Do not rinse. Prepare fresh solution for each use. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge, brush or coarse spray.

**TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR §180.940 (a) (IN A THREE COMPARTMENT SINK):**

1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 2 oz. of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) for at least 60 seconds.

Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing.

5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. Do not rinse.

**WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS**

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 2 oz. of this product per 5-3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

**NOTE:** A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR §180.940(a)).
SWISHER®

CLEAR

SANITIZER FOR INSTITUTIONAL AND INDUSTRIAL USE
FOR SCHOOL, RESTAURANT, FOOD HANDLING AND PROCESSING AREAS, BAR AND INSTITUTIONAL KITCHEN USE

Active Ingredients:
Octyl decyl dimethyl ammonium chloride .................................................. 2.25%
Dioctyl dimethyl ammonium chloride .......................................................... 0.90%
Didecyl dimethyl ammonium chloride .......................................................... 1.35%
Alkyl (C₁₄, 50%; C₁₄, 40%; C₁₆, 10%)
dimethyl benzyl ammonium chloride .......................................................... 3.00%
Other Ingredients ......................................................................................... 92.50%
Total ................................................................................................................ 100.00%

EPA REG. NO. 6836-70-72802
EPA EST. NO. 48211-MO-01

KEEP OUT OF REACH OF CHILDREN

DANGER  PELIGRO

See side panel for Precautionary Statements and First Aid
Net Contents: 15 Gallons
It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

TO SANITIZE FOOD CONTACT SURFACES: Use this product to sanitize hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard surfaces. Prior to application, remove gross food particles and soil by a pre-flush, pre-scrub or, when necessary, pre-soak. 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. Articles too large for immersing, apply a use-solution of 2 oz. of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) to pre-cleaned hard surfaces, thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain wet for at least one minute followed by adequate draining and air drying. Do not rinse.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2 oz. of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) for at least 60 seconds. Drain thoroughly before reuse. Do not rinse. Prepare fresh solution for each use. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard non-porous surfaces by cloth, sponge, brush or coarse spray.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR §180.940 (a) (IN A THREE COMPARTMENT SINK):
1. Scrape, flush, or pre-soak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 2 oz. of this product per 5 3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat) for at least 60 seconds.

Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. Do not rinse.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 2 oz. of this product per 5-3/4 gallons of water (0.34 oz. of this product per gallon of water) (200 ppm active quat).
   Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940(a)).
This product has been cleared under 40 CFR 180.940 (a) for use on food Processing Equipment and Utensils in Dairies and Public Eating Establishments, Food Contact Surfaces, Food Processing Equipment and Utensils, in Food Processing Plants and other food-contact articles at a concentration of 150 – 400 ppm active.

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food. To prevent cross-contamination, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

This product is an effective sanitizer at 150 ppm active quat for use on food contact surfaces in 400 ppm hard water against: Escherichia coli and Staphylococcus aureus. This product is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, (Community Associated) Methicillin-Resistant Staphylococcus aureus - (CA-MRSA) (MRSA) (NRS384) (USA300), (Community Associated) Methicillin-Resistant Staphylococcus aureus - (CA-MRSA) (MRSA) (NRS123) (USA400), Escherichia coli, Escherichia coli 0157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus - Methicillin-Resistant (MRSA) and Yersinia enterocolitica.

**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER.** Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco. Remove and wash contaminated clothing before reuse.

**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 the poison control center or doctor. Do not give anything by mouth to an unconscious person.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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

**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 authority 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.

**STORAGE AND DISPOSAL**

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

**Pesticide Storage:** Open dumping is prohibited. Store in original container in areas inaccessible to children.

**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:** Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying.

**Triple rinse as follows:** Fill container ¼ full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not tripled rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

**FSW60-PC-0015-PCLR**

100809-PCLR
SWISHER

CLEAR

SANITIZER

SANITIZER FOR INSTITUTIONAL AND INDUSTRIAL USE
FOR SCHOOL, RESTAURANT, FOOD HANDLING AND PROCESSING AREAS, BAR AND INSTITUTIONAL KITCHEN USE

Active Ingredients:
Octyl decyl dimethyl ammonium chloride..............................................2.25%
Diocetyl dimethyl ammonium chloride.................................................0.90%
Didecyl dimethyl ammonium chloride.....................................................1.35%
Alkyl (C\textsubscript{14}, 50%; C\textsubscript{16}, 40%; C\textsubscript{16}, 10%)
dimethyl benzyl ammonium chloride.....................................................3.00%
Other Ingredients..................................................................................92.50%
Total.........................................................................................................100.00%

EPA REG. NO. 6836-70-72802
EPA EST. NO. 48211-MO-01

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

See side panel for Precautionary Statements and First Aid
Net Contents: 55 Gallons
This product has been cleared under 40 CFR 180.940 (a) for use on food Processing Equipment and Utensils in Dairies and Public Eating Establishments, Food Contact Surfaces, Food Processing Equipment and Utensils, in Food Processing Plants and other food-contact articles at a concentration of 150 – 400 ppm active. Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food. To prevent cross-contamination, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred. This product is an effective sanitizer at 150 ppm active for use on food contact surfaces in 400 ppm hard water against: Escherichia coli and Staphylococcus aureus. This product is an effective sanitizer at 200 ppm active for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, (Community Associated) Methicillin-Resistant Staphylococcus aureus - (CA-MRSA) (MRSA) (NRS384) (USA300), (Community Associated) Methicillin-Resistant Staphylococcus aureus - (CA-MRSA) (MRSA) (NRS123) (USA400), Escherichia coli, Salmonella enterica, Shigella sonnei, Staphylococcus aureus - Methicillin-Resistant (MRSA) and Yersinia enterocolitica.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco. Remove and wash contaminated clothing before reuse.

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 the poison control center or doctor. Do not give anything by mouth to an unconscious person.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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

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 authority 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.

STORAGE AND DISPOSAL

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

Pesticide Storage: Open dumping is prohibited. Store in original container in areas inaccessible to children.

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. Do not reuse or refill this container. Clean container promptly after emptying.

Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously, and dispose of rinseate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinseate. If not tripled rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.