Diversey

Divosan® Spectrum™

For Industrial & Institutional Use

ACTIVE INGREDIENTS:
Alkyl (60% C₈, 30% C₆, 5% C₄, 5% C₁₀) dimethybenzyl ammonium chloride .......................... 5.0%
Alkyl (68% C₆, 32% C₄) dimethyl ethylbenzyl ammonium chloride ........................................ 6.0%
OTHER INGREDIENTS: ........................................ 90.0%
TOTAL: .................................................. 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 the 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.

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 may contraindicate the use of gastric lavage.

See additional precautionary statements on side panel.

Net Contents:
3.78 L / 1 U.S. Gal.

Product No: 57666280

Manufactured for: © 2012 Diversey, Inc., 8310 16th Street, Sturtevant, WI 53177-1964 • 800-233-1000

This product is for sanitizing of previously cleaned, hard, non-porous food contact surfaces in food storage areas, food processing plants, federally inspected food processing facilities, federally inspected meat and poultry processing plants, egg processing plants, egg holding areas, hatcheries, dairies, wineries, breweries and beverage plants. This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items: water holding tanks and pressure tanks, beer fermentation and holding tanks, bottling dispensing equipment, beverage dispensing equipment, wine processing equipment and holding tanks, citrus processing equipment and holding tanks, fruits, vegetables, eggs, fish, and other hard non-porous poultry tissue residue equipment. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces. When used as directed, this product is highly effective against a wide variety of pathogenic microorganisms.

Sanitization: When used as a food contact sanitizer at a 1:15 dilution (1.0 oz. of product per 4 gallons of water), in the presence of 500 ppm hard water, this product reduces the following bacteria by 99.999% in a 1 minute contact time on pre-cleaned, hard non-porous inanimate surfaces: Campylobacter jejuni (ATCC 41003), Clostridium perfringens (ATCC 13124), Enterobacter sakazakii (ATCC 29544), Escherichia coli O157:H7 (ATCC 11306), Listeria monocytogenes (ATCC 1531), Salmonella typhi (ATCC 1531), Shigella dysenteriae (ATCC 35968), Staphylococcus aureus (ATCC 29213), and Yersinia enterocolitica (ATCC 27951).

At a 1:160 dilution, using approved AOAC test methods, in the presence of 5% serum load and 10 minute contact time, unless otherwise noted, this product kills the following on hard non-porous inanimate surfaces:

*Resistant Viruses: *Avian Influenza A (H5N1) Virus*, *Canine Coronavirus (VR-83)*, *Equine Arteritis Virus (VR-790)*, *Infectious Bovine Rhinotracheitis Virus (BIV)*, *Porcine Respiratory and Reproductive Syndrome Virus (Clinical Isolate)*, *Severe Acute Respiratory Virus (SARS)*

See reference sheet for a complete list of organisms and additional directions for use.

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

To Sanitize Food Processing Equipment and Utensils:
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 non-porous food contact surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

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 solution by adding 0.25 to 0.5 oz. per gallon of water (200 – 400 ppm active quat) (or equivalent dilution). Prepare a fresh solution at least daily or when use solution becomes visibly dirty.
3. Apply sanitizing solution by immersion, spray, spray mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. For spray applications, use a coarse pump or trigger sprayer. Spray 6 – 8 inches from surface. With spray applications cover or remove all food products. Allow a contact time of at least 1 minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

WISCONSIN STATE DIVISION OF HEALTH

DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape pre-meal utensils and glasses wherever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 0.25 to 0.5 oz. per gallon of water (200 – 400 ppm active quat) (or equivalent use dilution). 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 fresh sanitizing solution at least daily or more often when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section H-196, Appendix P-204.11 of the Wisconsin Administrative Code.

MSDS #: MS0301081
To Sanitize Hard, Non-porous Food Contact Surfaces and Equipment:
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 solution by adding 0.25 – 0.5 oz. per gallon of water (200 – 400 ppm active quats) (or equivalent dilution).
3. Apply sanitizing solution by immersing, mist spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated.
4. Allow a contact time of at least 1 minute.
5. Allow surfaces to drain thoroughly and/or dry before resuming operations. Do not rinse.

For Use in Dairies, Beverage and Food Processing Plants Using Fogging Devices:
1. Prior to fogging, food products and packaging materials must be removed from the room or carefully protected.
2. After cleaning and disinfecting hard, non-porous surfaces as directed, fogged areas using 1 quart per 1000 cubic feet of room area with a solution containing 0.5 oz. of product per gallon of water (1,000 ppm) (or equivalent use dilution). Use a remotely controlled fogging device and leave area before activating the fogger.
3. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. Areas being fogged must be inaccessible to entry.
4. After fogging is completed and the room is adequately satisfied, all food contact surfaces must be thoroughly rinsed with potable water prior to use.

Note: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room be entered by anyone during fogging or within two hours of the completion of fogging (assuming a minimum of 6 air exchanges (AIRP) per hour in the area being fogged, a minimum of 6 air exchanges (AIRP) per hour in the facility after fogging). If the building must be entered, then the individuals entering the area must wear a self-contained respirator approved by NIOSH/OSHA, goggles, long sleeves and long pants.

Fogging is to be used as an adjunct to acceptable manual cleaning and disinfecting of room and machine surfaces.

Clean-In-Place (CIP) Method for Dairy, Dairy Farm and Food Processing Facilities:
1. Thoroughly flush, clean and potable water rinse the system.
2. Prepare a required volume of sanitizing solution needed to sanitize the system by diluting 0.25 – 0.5 oz. of product per gallon water (providing 200 – 400 ppm available quat).
3. To sanitize the entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of the system.

For Sanitation of Sanitary Filling Equipment (sanitizing bottles or cans in the final rinse application):
1. The product is to be thoroughly rinsed into the final rinse water line of the container washer or rinsed in the concentration of 200 ppm active quat.
2. Prepare a solution of 0.25 – 0.5 oz. of product per gallon of water (or equivalent use dilution) (200 – 400 ppm active) for the exterior application of the filter and dosing machine.
3. Allow surfaces to remain wet for at least 1 minute.
4. Drain thoroughly and allow surface to dry before reuse. No potable water rinse is allowed.

For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:
1. Remove gross food particles and excess by a pre-flush or pre-rinse.
2. Wash with a good detergent or comparable cleaner. Rinse equipment thoroughly with potable water. Rinse equipment with a sanitizing solution.
3. To sanitize the belt apply this product at a 200-400 ppm quat level (0.5 oz. – 20 oz. per gallon) of (or equivalent use dilution) to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt.
4. During interruptions in operation, apply course spray to conveyor, peelers, collators, slicers and saws with this product at a dilution of 200-400 ppm active quat. Allow surfaces to remain wet for 60 seconds. Conveyor equipment must be free of product when applying this course spray. Do not allow this solution to be sprayed directly on food.

Entryway Sanitizing Systems: To prevent cross contamination from area to area, set the system to deliver 0.5 to 1.5 oz. per gallon of water (400 – 800 ppm active) of sanitizing solution. The spray must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizing solution is delivered to the floor. Do not mix other foam additives to the sanitizing solution.

Shoe Bath Sanitizer Directions:
1. 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 entrances to buildings, hutcheries and at all the entrances to the production and packaging areas.
2. Soak waterproof shoes and place in a 0.25 oz. per gallon of water (or equivalent use dilution) (200 ppm active) solution for 3 minutes prior to entering area.
3. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

Glove Dip Sanitizer Directions:
1. To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, dip pre-washed plastic, latex or other synthetic rubber non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. Do not let sanitizing solution come into contact with the exposed skin.
2. Make up the sanitizing solution by adding 0.25 – 0.5 oz. per gallon of water (or equivalent use dilution) (200 – 400 ppm active).
3. Soak in solution for 1 minute. MD POTABLE WATER RINSE IS ALLOWED.
4. Change the sanitizing solution in the bath at least daily or when solution appears dirty. Do not let sanitizing solution come into contact with the exposed skin.

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

PESTICIDE STORAGE: Do not reuse empty container. Keep from freezing.

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: Non-returnable container. Clean container promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container 1/4 full with water and recap. Shake for 10 seconds. Pour rinse from application equipment or a mix tank to store rinseate for later use or discard. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. Offer container for recycling, if available. Check available, wrap empty container and put in trash.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER: Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. 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 before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

PHYSICAL OR CHEMICAL HAZARDS: Do not use or store near heat or open flame. Do not mix with oxidizers, antiseptic sprays and detergents.

ENVIRONMENTAL HAZARDS: This pesticide is toxic to fish and aquatic invertebrates.

EPA Reg. No. 78726-67
EPA E2 No. 1399-CN-1 [L2]; 875-CN-2 [O2]; 875-WI-1 [O2]; 875-CA-4 [M2]; 3635-OH-1 [SV]; 10508-PA-1 [B8]; 10508-TX-1 [R2]; 10508-TX-1 (RC)
Lot code letters indicate establishment number.
Diversan® Spectrum

When used as directed, this product is highly effective against a wide variety of pathogenic microorganisms. At a 1:100 dilution (4 oz. of product per 5 gallons of water), using approved ADAC test methods, in the presence of 0.5% serum food and 10 minute contact time, unless otherwise noted, this product kills the following on hard non-porous inanimate surfaces:

**Bacteria:**
- Pseudomonas aeruginosa, (ATCC 15442)
- Staphylococcus aureus, (ATCC 6538)
- Salmonella enterica, (ATCC 10708)
- Botrytis cinerea, (ATCC 12453)
- Burkholderia cepacia, (ATCC 25415)

**Antibiotic-Resistant Strains of Bacteria:**
- Enterococcus faecalis, (Clinical Isolate)
- (Resistant to Vancomycin)
- *Staphylococcus aureus*, (ATCC 35911)
- (Resistant to Methicillin (MRSA))

**Viruses:**
- *Hepatitis A Virus Type 2, (HAV-73)*
- *Human Coronavirus, (ATCC VR-749)*
- *Infectious Bronchitis Virus, (Clinical Isolate)*
- *Influenza A (H1N1) Virus (ATCC VR-1469)*
- *Influenza A (H5N1) Virus (ATCC VR-100)*
- *Vaccine Virus, (Clinical Isolate)*

**Sanitization:** When used as a food contact sanitizer at a 1:912 dilution (1.0 oz. of product per 4 gallons of water), in the presence of 500 ppm hard water, this product reduces the following bacteria by 99.999% with a 1 minute contact time on pre-cleaned, hard non-porous inanimate surfaces:

- Aeromonas hydrophila, (ATCC 23211)
- Campylobacter jejuni, (ATCC 95428)
- Clostridium perfringens, (ATCC 13124)
- Enterobacter sakazukii, (ATCC 29544)
- Enterococcus faecalis, (Vancomycin Resistant, (VRC) (ATCC 51299)

This product cleans by removing dirt, grime, blood, urine, fecal matter and other common soils found in animal housing facilities; breeding facilities; veterinary clinics and other animal care facilities; hog, equine, and poultry farms; poultry processing plants, hatcheries, and barns. This product cleans, disinfects and deodorizes hard, non-porous environmental surfaces on one stop. Use daily on hard, non-porous surfaces: plated or stainless steel, chrome, glazed porcelain, glazed tile, laminated surfaces associated with floors, walls, countertops, edges, and animal equipment found in animal housing facilities.

**DIR ECTIONS FOR USE:**

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

2. **For Sanitization of Food Processing Equipment, Dairy Equipment, Refrigerated Storage and Display Equipment** and Other Hard Surfaces in Food Contact Locations:
   - 1. Turn off refrigeration, if applicable.
   - 2. Equipment and utensils must be thoroughly pre-rinsed or pre-scraped and, when necessary, pre-soaked to remove gross food particles.
   - 3. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
   - 4. Wash and rinse all surfaces thoroughly.
   - 5. Apply a solution 0.25 – 0.5 oz. of gallon of water (200 – 400 ppm active) (or equivalent dilution) by mechanical spray, direct poutr or by recirculating through the system. Surfaces must remain wet for at least 1 minute followed by complete draining and drying. Fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
   - 6. Put unit into service.

3. For Sanitization of Water Coolers, Water Holding Tanks and Pressure Tanks:
   - For initial installation, the system is serviced, and periodically during its use.
   - 1. Shut off incoming water line.
   - 2. Units must be washed with a compatible detergent and rinsed with potable water before sanitizing.
   - 3. Prepare a solution of 0.25 – 0.5 oz. of gallon of water (or equivalent use dilution) (200 – 400 ppm active).
   - 4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 1 minute.
   - 5. Drain and clean thoroughly from inlet to outlet.
   - 6. Rinse with potable water and allow to drain.

4. For Sanitization of Beverages, Citrus and Food Processing Holding and Storage Tanks:
   - Remove all debris and soil by pre-rinse or pre-scraped and, when necessary, pre-soak.
   - Wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing.
   - Prepare a solution of 0.25 – 0.5 oz. per gallon of water (or equivalent use dilution) (200 – 400 ppm active) for mechanical or automated systems.
   - Allow surfaces to dry for at least 1 minute.
   - Drain thoroughly before use. No potable water rinse is allowed.
   - For mechanical or automated systems, the used sanitizing solution may not be used for sanitizing, but may be reused for other purposes such as cleaning.

5. For Sanitation of Egg Shells Intended for Food:
   - 1. Sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 0.25 – 0.5 oz. per gallon of water (or equivalent use dilution) (200 – 400 ppm active).
   - 2. Apply fresh Use Solution to floors, walls, countertops, and other washable hard, non-porous environmental surfaces. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet.

6. Ventilate buildings and other open spaces. Do not house animals or re-employ equipment until product has dried.

7. For disinfection of feed, rack, trolleys, automatic feeders, fountains and waterer substrates and use solution, let run 10 minutes. Then thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.

See container label for First Aid, Precautionary Statements and Complete Directions for Use.

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