This product has been cleared under 40 CFR 180.940 (a) for use in food processing equipment and utensils in Dishes and Public Eating Establishments and Food Contact Surfaces, Food Processing Equipment and Utensils in Food Processing Plants and other food contact surfaces at a concentration of 200 - 400 ppm active.

Impart, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms, minimize 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 these 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, dishwasher and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation. Articles that can be immersed in solution must remain in solution for 60 seconds. Articles or surfaces too large for immersion must be thoroughly wetted or flooded by dipping, spraying or immersing. Allow sanitized surfaces to drain until dry.

This product is an effective sanitizer at 200 ppm active for use on food contact surfaces in 500 ppm hard water solutions for Campylobacter jejuni, Escherichia coli, Staphylococcus aureus - Community, Staphylococcus aureus - Community, Shigella sonnei, Salmonella typhimurium, Listeria monocytogenes, Pseudomonas aeruginosa, Staphylococcus aureus, Staphylococcus aureus - Community, Staphylococcus aureus - Community, Staphylococcus aureus - Community, Staphylococcus aureus - Community, Staphylococcus aureus - Community.

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, nonporous surfaces. Prior to application, remove gross food particles and soil by a pre-flush, pre-scrape or, when necessary, pre-soak. Thoroughly wash all surfaces with a suitable detergent or cleaning agent followed by potable water rinse before application of the sanitizing solution. Articles too large for immersion, apply a wet solution of 3 oz of product per gallon of water (0.34-0.68 oz of product per gallon of water) (200-400 ppm active) to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, or sponge spray. Surfaces must remain wet for at least one minute followed by adequate drying 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 3 oz, of product per 1/3 compartment sink. Rinse articles thoroughly with potable water.

For use in federally inspected meat and poultry plants.

Sold by INTERCON CHEMICAL COMPANY

121026-0234

INTERCON

GRADE-A

Sanitizer

For Institutional and Industrial Use

For School, Restaurant, Food Handling and Processing Areas, Bar and Institutional Kitchen Use

KEEP OUT OF REACH OF CHILDREN

DANGER. PELIGRO

See side panel for Precautionary Statements and First Aid.

Net Contents: 1 GALLON (3.78 L)

INTERCON

CHEMICAL COMPANY

1100 Central Industrial Drive

St. Louis, MO 63110
U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:
1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in a solution of 2 oz. of this product per 5 3/4 - 2 7/8 gallons of water (0.34-0.68 oz. of product per gallon of water (200-400 ppm active quat) for at least 30 seconds at a temperature of 75°F.
4. If equipment and utensils too large to sanitize by immersion, use a spray of this product per 5 3/4 - 2 7/8 gallons of water (0.34-0.68 oz. of product per gallon of water (200-400 ppm active quat) by spraying, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and 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 - 2 7/8 gallons of water (0.34-0.68 oz. of product per gallon of water (200-400 ppm active quat) for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or clean board to air dry.
6. Prepare a finish sanitizing solution at least daily or when visibly soiled or diluted.

NOTE: A clean potable water source following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.460(b)).

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: 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, using tobacco, or using the toilet. 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.

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 for 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 hazardous. Improper disposal of empty pesticide spray mixtures or residues 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 1/4 full with water and rotate the container. Agitate vigorously, and dispose of rinse 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 empty. If not triple rinsed, these containers are class hazardous wastes and must be disposed in accordance with local, state, and federal regulations.