FIRST AID
IF IN EYES: Hold 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 eyes. 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 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 area inaccessible to children. Pesticide Disposal: Pesticide wastes are acute hazards. Improper disposal of excess pesticides, spray mixture or rinse is a violation of Federal law. If these wastes cannot be disposed of by using 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 and Metal Containers: Triple rinse as follows: Fill container w/ full with water and reclose the container. Agitate vigorously, and prepare rinse container with a consistent solution of 1 part water to 2 parts rinsing solution. Rinse 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 rinses. If not triple rinsed, these containers are acute hazardous wastes and must be disposed of in accordance with local, state, and federal regulations.

Buckeye® Sani-Q®

DISINFECTANT - SANITIZER - FUNGICIDE - VIRUCIDE - DEODORIZER

As a disinfectant, kills Escherichia coli, Staphylococci, Mycobacteria, Pseudomonas, Bacillus, Salmonella, Staphylococcus aureus, Methicillin-Resistant (MRSA), Staphylococcus aureus, Methicillin-Resistant, Penicillin-Resistant (MRSA), Pseudomonas aeruginosa, Vibrio cholerae

Effective in the presence of 5% serum contamination when used as a disinfectant

Sani-Q® can be used on food contact surfaces in a concentration range of 0.2-0.5 oz per gallon [150-400 ppm active].

Meets Sanitized Test Standards for non-food contact surface sanitizers. At 200 ppm active, Sani-Q® is an effective pre-rinse when sanitized by eliminating 99.9% of Staphylococcus aureus and Klebsiella pneumonia in 60 seconds.

Sani-Q® is an effective sanitizer at 150 ppm active for use on food contact surfaces in 400 ppm hard water against:

- Escherichia coli, Staphylococcus aureus.
- Sani-Q® is an effective sanitizer at 200 ppm active for use on food contact surfaces in 500 ppm hard water against:
- Campylobacter jejuni, Escherichia coli, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Staphylococcus aureus, Staphylococcus aureus, Methicillin-Resistant (MRSA), Pseudomonas aeruginosa, Vibrio cholerae

Use Sani-Q® in Hospitals, Day care centers, Schools, Salons, Bathrooms, Kitchens, Food Preparation Areas and Antiseptic facilities.

Use on nonporous surfaces like milk, yogurt, milk, gynastic mats, exercise equipment and training tables. Use Sani-Q® on washable, nonporous surfaces of Bathrooms, Fixtures, Cabinets, Counters, floors, Highchairs, Tables, Vanity Bases, Beverage dispensing equipment, Dish and Kitchen equipment and on other hard, nonporous surfaces made of Metal, Plastic, Stainless steel and Stainless, vinyl and plastic.

DISSOLVENT: 1:100
3 oz per 1 gallon of water
SANITIZER: 1:150
1 oz per 4 gallons of water

DIRECTIONS FOR USE
1. It is a violation of Federal law to use this product in a manner inconsistent with its labeling.
2. DISINFECTION DIRECTIONS: Add 2 oz of Sani-Q® per 5 gallons of water for equivalent dilution to distribute hard, nonporous surfaces. Before use, inspect and clean the surfaces. Apply to surface. Apply to surface. Apply the solution to the surface. After 10 minutes, wipe dry with a clean, cloth, mop, or cloth and allow to air dry. Rinse surface contacts such as countertop, tables, ovens, tables, ovens, and countertops. Apply the solution to the surface. After 10 minutes, wipe dry with a clean, cloth, mop, or cloth and allow to air dry. Rinse surface contacts such as countertop, tables, ovens, tables, ovens, and countertops.

KEEP OUT OF REACH OF CHILDREN
DANGER
See site panel for Precautionary Statements and First Aid
EPA Reg. No. 0835-266-559
EPA Est. No. 559-HO-1-1
Buckeye International, Inc.

NET CONTENTS 1 U.S. GALLON / 3.8 LITERS
food products. Treated surfaces must remain wet for 1 minute. Wipe dry with a sponge, mop or cloth or allow to air dry. Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS [IN A THREE COMPARTMENT SINK]: For sanitizing hardnon-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous surfaces. Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, 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 1 oz. of Sani-Q² per 4 gallons of water [or equivalent dilution] 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 [60 seconds] 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 1 oz. of Sani-Q² per 4 gallons of water [or equivalent dilution] for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse. Prepare fresh sanitizing solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge, brush or coarse spray.

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 1 oz. of Sani-Q² per 4 gallons of water [or equivalent dilution]. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary codes. 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 HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

TO SANITIZE SOFT SERVE FOOD AND FROZEN BEVERAGE DISPENSING EQUIPMENT: 1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. 2. Fill equipment with a solution of 1 oz. of Sani-Q² per 4 gallons of water [or equivalent dilution]. 3. Allow solution to remain in equipment for at least 60 seconds. 4. Drain thoroughly and allow to air dry before reuse. Do not rinse.

TO SANITIZE ICE MACHINES: 1. Turn off refrigeration. 2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. 3. Apply a solution of 1 oz. of Sani-Q² per 4 gallons of water [or equivalent dilution] by mechanical spray, directly pouring, or by recirculating through the system. 4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds. 5. Drain thoroughly before reuse and allow to air dry.

TO SANITIZE SANITARY FILLING EQUIPMENT: Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of 1 oz. of Sani-Q² per 4 gallons of water [or equivalent dilution] for final washer and rinser applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

TO SANITIZE BEER FERMENTATION AND STORAGE TANKS: Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of 1 oz. of Sani-Q² per 4 gallons of water [or equivalent dilution] for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

SHOE BATH SANITIZER DIRECTIONS: To prevent cross contamination into 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. Scrape waterproof work boots and place in a use-solution of ¼ oz. of Sani-Q² per gallon of water [or equivalent dilution] for 60 seconds prior to entering area. Change the solution in the bath at least daily or more often if the solution appears diluted or soiled.

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, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse.