PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER. KEEP OUT OF REACH OF CHILDREN. CORROSIVE. Causes irreversible eye damage and skin burn. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

STORAGE AND DISPOSAL
DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE - Store in a dry place no lower in temperature than 50°F or higher than 120°F. Store in a tightly closed container in an area inaccessible to children.

CONTAINER DISPOSAL - Non-recyclable container. Do not reuse or refill the container. Offer for recycling, if available. Triple rinse container promptly after emptying. Triple rinse as follows: Fill container ¾ full with water and recop. Agitate vigorously. Follow Pesticide Disposal Instruction for rinsate disposal. Drain for 15 seconds after the flow begins to stop. Repeal procedure two more times. Then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

PESTICIDE DISPOSAL - Pesticide wastes are acutely hazardous. Improper disposal of excess pesticides, 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.

SPILL OR LEAK PROCEDURES
Small spills may be wiped up, flushed away with water or absorbed on some absorbent material and incinerated. Large spills should be contained, the material then moved into containers and disposed of by approved methods for hazardous wastes.

HIL0012906

HILLYARD
H-129 Sanitizer
Kills 99.999% of bacteria in 60 seconds***
Formulated for 3rd Sink††

Active ingredients:
Allyl (65% C₃₄H₇₂N₅O₆), dimethyl benzyl ammonium chloride, 100.0%
Allyl (68% C₃₄H₇₂N₅O₆), dimethyl benzyl ammonium chloride, 5.0%

INERT INGREDIENTS: 90.0%

KEEP OUT OF REACH OF CHILDREN
DANGER

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

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-30 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 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 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 by 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.

See side panels for Additional Precautionary Statements.

Distributed by: HILLYARD INDUSTRIES, INC. • PO Box 650 • St. Joseph, Missouri 64502-0650 U.S.A. • Telephone: 816-233-1321

NET CONTENTS: 1 U.S. GAL. OR 3.785 LITERS
H-129 Sanitizer is an effective sanitizer for use on food contact surfaces in 60 seconds at 200-400 ppm active quaternary against Staphylococcus aureus, Escherichia coli, Escherichia coli O157:H7, Yersinia enterocolitica, Listeria monocytogenes, Salmonella typhi, Shigella sonnei, Vibrio cholera, Methicillin resistant Staphylococcus aureus (MRSA), Vancomycin resistant Enterococcus faecalis (VRE), Campylobacter jejuni and Klebsiella pneumoniae.

Regular, effective cleaning and sanitization of equipment, utensils and work or dining surfaces that could harbor hazardous microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil to prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitization procedures reduces the number of those disease causing organisms that may be present on equipment and utensils after cleaning. Effective sanitization reduces the potential for the transfer of disease, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross-contamination, kitchenware and equipment food contact surfaces 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.

††Formulated for 3rd sink food contact surface sanitization.

**DIRECTIONS FOR USE:**

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

**FOOD CONTACT SURFACE SANITIZATION DIRECTIONS**

**Sanitation:** Recommended for use in restaurants, food processing plants, and bars.

When used as directed this product is an effective sanitizer at an active quaternary concentration of 200-400 ppm when diluted in water up to 650 ppm hardness (CaCO₃) in public eating establishments, dairy and food processing plants against Escherichia coli (ATCC 11229), Shigella sonnei (ATCC 14035), Vibrio cholera (ATCC 14035), Methicillin resistant Staphylococcus aureus (MRSA) (ATCC 33592), Vancomycin resistant Enterococcus faecalis (VRE) (ATCC 51299), and Campylobacter jejuni (ATCC 29428).

This product is an effective sanitizer against Klebsiella pneumoniae (ATCC 4352) at a 200 ppm active quaternary concentration when diluted in water up to 500 ppm hardness (CaCO₃). At an active quaternary concentration of 300 ppm, it is an effective sanitizer against Klebsiella pneumoniae (ATCC 4352) when diluted in water up to 650 ppm hardness (CaCO₃).

Remove all gross food particles and soil from areas, which are to be sanitized, with a good detergent, pre-flush, pre-soak or pre-scrub treatment. Rinse with a potable water rinse.

Prepare a fresh solution daily or more frequently as soil is apparent.

**Sanitization of public eating establishment and dairy food contact surfaces is regulated under 40CFR180.940.**

To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment and dairy food contact surfaces:

Prepare a 200-400 ppm active quaternary solution by adding 1-2 ounces of this product to 4 gallons of water, 2.5-5 ounces to 10 gallons of water or 5-10 ounces to 20 gallons of water (or equivalent dilution).

To prepare a 200, 300 or 400 ppm active quaternary solution, use the following dilution table:

<table>
<thead>
<tr>
<th>Active Quat Solution</th>
<th>1 Gal.</th>
<th>4 Gal.</th>
<th>10 Gal.</th>
<th>20 Gal.</th>
</tr>
</thead>
<tbody>
<tr>
<td>200 ppm</td>
<td>0.25 oz.</td>
<td>1 oz.</td>
<td>2.5 oz.</td>
<td>5 oz.</td>
</tr>
<tr>
<td>300 ppm</td>
<td>0.376 oz.</td>
<td>1.5 oz.</td>
<td>3.76 oz.</td>
<td>7.5 oz.</td>
</tr>
<tr>
<td>400 ppm</td>
<td>0.5 oz.</td>
<td>2 oz.</td>
<td>5 oz.</td>
<td>10 oz.</td>
</tr>
</tbody>
</table>

To sanitize pre-cleaned mobile items in public eating establishments (drinking glasses, dishes, eating utensils) immerse in a 200-400 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse.

To sanitize pre-cleaned public eating establishment surfaces (counters, tables, finished wood or plastic cutting boards), apply a 200-400 ppm active quaternary solution with a (cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer) making sure that the surface remains completely wet for at least 60 seconds and let air dry. Do not rinse.

At 1 ounce per 4 gallons, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 650 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.

**Sanitization of beverage dispensing equipment:**

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a use-solution of 0.25-0.5 ounce of H-129 per gallon of water (or equivalent dilution).
3. Allow use-solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly and allow to air dry before reuse. Do not rinse with potable water.
WISCONSIN STATE DIVISION 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 clean water. 4. Sanitize in a solution of 1 ounce to 4 gallons of water (200 ppm active quaternary). 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. Fresh sanitizing solution should be prepared at least daily or when visibly soiled or diluted.
NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

U. S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITATION
RECOMMENDATIONS

Cleaning and sanitizing: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.
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 use-solution of 1-2 ounces of this product per 4 gallons of water (or equivalent dilution) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 1-2 ounces of H-129 per 4 gallons of water (or equivalent dilution) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and air dry. Do not rinse.

To sanitize pre-cleaned immobile food processing equipment and surfaces (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces completely. Drain the use-solution from the surface and air dry.

To sanitize pre-cleaned mobile food processing utensils (knives, grinders, shredders, cleavers, ladles), immerse in a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface and air dry.

Sanitization of food processing equipment, utensils, and other food contact articles regulated under 40CFR180.940:
1. Scrape, flush, or pre-soak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with a compatible detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 1-2 ounces of this product per 4 gallons of water (or equivalent dilution) (200-400 ppm active quaternary) 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 let air dry. Non-immersed items must be allowed to air dry.

Sanitization of pre-cleaned sanitary filling equipment: Prepare a use-solution of 0.25-0.5 ounce of this product per gallon of water (or equivalent dilution) (200-400 ppm active quaternary) for final washer and rinse applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

Sanitization of food processing equipment: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1-2 ounces of this product per 4 gallons of water (or equivalent use dilution) (200-400 ppm active quaternary). Allow surfaces to remain wet for at least 60 seconds. No rinse is allowed.

NON-FOOD CONTACT SURFACE SANITIZATION DIRECTIONS
H-129 is an effective sanitizer for pre-cleaned, hard, inanimate, non-porous surfaces: walls, floors, bathroom surfaces, shower stalls, shower doors, shower curtains, cabinets, toilets, chrome plated fixtures, urinals, doorknobs, garbage cans, exercise equipment, wrestling mats, glass surfaces, stainless steel surfaces, metal surfaces, glazed ceramic tile, glazed fiberglass, drains, telephones, telephone keypads, animal cages, cages, kennel runs, automotive garages, boats, ships, automobile interior surfaces: steering wheels, seat belt buckles and housings, non-porous surfaces of child restraint seats, door handles, non-porous surfaces of visors, mirrors, dashboards, gear shift levers, accessory control knobs, vinyl car seats and head restraints. A sanitizer use-solution of (0.25 oz. per gallon of water) (1 oz. per 4 gallons of water) (2.5 ozs. per 10 gallons of water) (5 ozs. per 20 gallons of water) (200 ppm active quaternary) will kill 99.9% of Klebsiella pneumoniae (ATCC 4352), Staphylococcus aureus (ATCC 6538) and Listeria monocytogenes (ATCC 35152).
Sanitization will occur only on pre-cleaned surfaces. The sanitizer use-solution can be applied to pre-cleaned, hard, inanimate, non-porous surfaces with a cloth, sponge, mop, sprayer or by flooding or immersion.

For sprayer applications, use a coarse (mist) pump or trigger sprayer. Spray 6-9 inches from the surface. Rub with brush, sponge or cloth. Do not breathe the spray (mist).

NOTE: With spray applications, cover or remove all food products. Treated surfaces must remain wet for 30 seconds (1/2 minute) and wiped with a sponge, mop, cloth, and/or allowed to air dry.

Sanitization of Interior Hard, Non-Porous Surfaces of Ice Machines, Water Coolers, Water Holding Tanks and Pressure Tanks
Ice Machines: Sanitization should occur after initial installation, after the machine is serviced and periodically during its use.
1. Shut off incoming water line to machine. 2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing. 3. Prepare a solution of 2 ounces of sanitizer per 8 gallons of water (200 ppm active quaternary). 4. Circulate use-solution through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds. 5. Drain the unit. 6. Return machine to normal operation.