**ProQuat 5 (49 States)**


This product contains no phenolics. This product kills 99.999% of bacteria like Escherichia coli, Campylobacter jejuni, Escherichia coli O157:H7, Staphylococcus aureus, Listeria monocytogenes, Yersinia enterocolitica and Brucella diergentia on food contact kitchen surfaces in 60 seconds. This product is for use on all hard non-porous surfaces (surfaces with a plastic or metal coating) and as a sanitary on dishes, glassesware and utensils, public eating areas, daily processing equipment, and food processing equipment (at 150-500 ppm active).

This product is for use as a sanitizer in bottling and beverage dispensing equipment, beer fermentation and holding tanks, sanitary fitting of bottles and cans in the final rinse applications, and for external spraying of filing and closing machines and machinery for use on holding tanks, floors and processing equipment.

**ACTIVE INGREDIENTS:**
- Alcohol (1,2, 105.5%)
- Dimethyl Benzyl Ammonium Chloride
- Diethylen Chloride
- Dioctyl Dimethyl Ammonium Chloride
- Cyclo Dioctyl Dimethyl Ammonium Chloride

**INACTIVE INGREDIENTS:**

**TOTAL:**

**KEEP OUT OF REACH OF CHILDREN**

**DANGER PELIGRO**

**FIRST AID**

In case of emergency, 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 go for treatment.

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15 to 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 to 20 minutes.

IF SWALLOWED: Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

If on clothes, change clothes immediately.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration immediately. If not possible, do not blow your breath into the mouth of the victim.

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

**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER:** Corrosive. Causes irreversible eye damage and skin injury. Harmful if swallowed, inhaled or absorbed through the skin. Avoid breathing spray mist. Do not get in 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. Avoid getting spray mist or chemotherapy by eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

**ENVIRONMENTAL HAZARD**

This product is toxic to fish and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, 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 into sewer systems without prior approval from the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

**DISINFECTION PERFORMANCE IN NON-MEDICAL FACILITIES:** This product kills the following bacteria in 10 minutes at 8 ppm of water (400 ppm active) and 5% soil on hard, non-porous surfaces against Salmoneil enterica, Staphylococcus aureus.

**VIRUCIDAL PERFORMANCE:** This product kills the following viruses in 10 minutes at 8 ppm of water (400 ppm active) and 5% soil on hard, non-porous surfaces.

<table>
<thead>
<tr>
<th>Virus</th>
<th>10MI</th>
<th>8PPM</th>
<th>4PPM</th>
<th>2PPM</th>
<th>0PPM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Influenza A H1N1</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Influenza A H3N2</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Influenza B</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Rhinovirus</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Rotavirus</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Adenovirus</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
</tbody>
</table>

**NO-Food CONTACT SANITIZING PERFORMANCE:** This product is an effective one step non-food contact sanitizer in 1 minute at 1 oz per gal. of water (150 ppm active) and 5% soil on hard, non-porous surfaces. Staphylococcus aureus, Salmonella enteritidis.

**FOOD CONTACT SANITIZING PERFORMANCE:** This is an effective food contact sanitizer in 1 minute at 1 oz per gal. of water (500 ppm hard water 200 ppm active) on hard, non-porous surfaces: Aeromonas hydrophila, Campylobacter jejuni, Escherichia coli O157:H7, Listeria monocytogenes, Staphylococcus aureus, Salmonella enterica, S. typhi, Shigella dysenteriae, Escherichia coli, Staphylococcus aureus, Aeromonas hydrophila, Salmonella enteritidis, S. typhi, Shigella dysenteriae, Escherichia coli, Staphylococcus aureus, Aeromonas hydrophila, Salmonella enterica, S. typhi, Shigella dysenteriae, Escherichia coli, Staphylococcus aureus.

**STORAGE AND DISPOSAL**

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

**PESTICIDE STORAGE:** Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

**PESTICIDE DISPOSAL:** Pesticides are toxic chemicals. Improper disposal of excess pesticide, spray mist or rinse is a violation of Federal Law. If these wastes cannot be disposed of by use according to labeling instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Coordinator at the nearest EPA Regional Office for guidance.

**CONTAINER HANDLING:** Reutilizable Container. Reutilize this container with this product only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before reutilization is the responsibility of the person disposing of the container. Cleaning before reutilization includes emptying the remaining contents from this container into an approved equipment or a mix tank. Fill container about 10 percent full with water. Agitate vigorously or resuscitate water with the pump for 2 minutes. Pour or pump rinse into application equipment or rinseout collection system. Repeat this rinsing procedure two times.

**DIRECTIONS FOR USE**

It is a violation of Federal law to use this product in an manner inconsistent with its labeling. Before using this product in federally inspected meat and poultry processing plants and dairies, food products and packaging materials must be removed from the area or carefully sanitized.

**FOR USE AS A GENERAL DISINFECTANT, VIROCIDAL:**
1. Pre-clean heavily soiled areas.
2. Apply use solution of 3 oz. of this product per 8 gal. of water (equivalent: use dilution) to disinfect non-porous surfaces with a sponge, brush, cloth, mop, by immersion, automatic machine or spray device, hand pump, compressed air pump or trigger spray device. For spray applications, spray 8-8.8 inches for surface. Do not blow spray mist.
3. Treated surfaces must remain wet for 10 minutes.
4. Allow to dry.
5. Prepare a fresh solution daily or when visibly dirty.

**FOOD CONTACT SANITIZING DIRECTIONS:** Pre to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a pre-dose detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

**FOOD CONTACT SANITIZING DILUTION TABLE FOR FOOD CONTACT SURFACES, PUBLIC EATING PLACES, DARY PROCESSING EQUIPMENT FOOD PROCESSING EQUIPMENT AND UTENSILS:** Prepare a 100, 200, 300 or 400 ppm active solution using the following dilution table. Prepare the correct dose rate based upon the appropriate use site.

**FOOD CONTACT SANITIZING DILUTION TABLE**

<table>
<thead>
<tr>
<th>Active Solution</th>
<th>100 ppm</th>
<th>200 ppm</th>
<th>300 ppm</th>
<th>400 ppm</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 oz/1 gal.</td>
<td>4 oz/2 gal.</td>
<td>6 oz/3 gal.</td>
<td>8 oz/4 gal.</td>
<td></td>
</tr>
</tbody>
</table>

**FOOD CONTACT SANITIZING PERFORMANCE FOR PUBLIC EATING PLACES, DARY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POURABLE SURFACES:** Food processing equipment in solution of 0.75-2 oz. of this product per 4 gal. of water (0.19-0.5% ppm active) for 10 minutes (equivalent use dilution) and as a sanitary on non-porous surfaces in the same application procedure. Surfaces must remain wet for at least 1 minute or until operation resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to air dry before contact with food. Do not rinse. For mechanical applications, use solution must not be reused for sanitizing applications but may be used for other purposes such as cleaning.

**BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS:** For sanitation hand, non-porous beer bottling or pre-dispensing equipment surfaces or equipment in the final rinse applications. The product is to be proportioned into the final rinse water line of the container washer or rinser. Fill equipment with a solution of 0.75-2 oz. of this product per 4 gal. of water (0.19-0.5% ppm active) for 10 minutes. Use solution at dilution of this product for mechanical or automated systems. Surfaces must remain wet until at least 1 minute. Allow sanitized surfaces to air dry before contact with food. Do not rinse. For mechanical applications or automated systems, the used sanitizing solution must not be reused for sanitizing, but can be used for other purposes such as cleaning.

**SANITIZING EGG SHELLS INTENDED FOR FOOD USES:** To sanitize previously cleaned food processing shell and egg product processing surfaces, 1 oz per gal. of water (0.19-0.5% ppm active) for 10 minutes (equivalent use dilution) and as a sanitary on non-porous surfaces in the same application procedure. Surfaces must remain wet for at least 1 minute or until operation resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to air dry before contact with food. Do not rinse. Eggs sanitized with this product will not be subjected to a biological water rinse. Eggs broken immediately for use in the manufacture of egg products. Eggs must be reason able dry before closing the lids.