Antimicrobial Solution

ACTIVE INGREDIENTS:
- Peroxyacetic Acid (PAA) 5.6%
- Hydrogen Peroxide 20.5%
- Inert Ingredients 67.0%

Total 100.0%

EPA Registration No. 63836-1-64864
EPA Est. No. 63838-CA-01: 63838-AR-001

Before Using This Product, Please Read This Entire Label Carefully
If you do not understand this label, first someone to explain it to you in detail.

KEEP OUT OF REACH OF CHILDREN DANGER - PELIGRO

FIRST AID

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.
- Call a poison control center or doctor for treatment advice.

IF SWALLOWED
- Do not induce vomiting unless told to do so by the poison 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.
- Call a poison control center or doctor for treatment advice.

IF SKIN OR CLOTHING
- Take off contaminated clothing.
- Rinse skin immediately with plenty of water for 15-20 minutes.

SANITIZATION

- Do not use on heat-sensitive surfaces or painted surfaces.
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- Use in a well-ventilated area.

FOOD CONTACT SURFACES

- This product can be used in Federally Inspected meat, poultry, seafood, produce, and dairy production facilities.
- This product can be used in cafeteria, institutional, and retail foodservice operations.

Questions? 1-866-818-5683

NOTE TO PHYSICIAN:
Probable mucosal damage may characterize the use of gastric lavage.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER CORROSIVE: Do not enter an enclosed area without proper respiratory protection. Causes severe burns and blisters. May be fatal if inhaled or absorbed through skin. Harmful if swallowed. Do not breathe vapors or spray mist. Do not get in eyes, on skin, or clothing. Avoid contact with eyes, skin, or clothing. Wash thoroughly with soap and water after handling and before eating, drinking or using tobacco. Remove contaminated clothing and wash before reuse.

UN3098, Oxidizing liquid, corrosive, n.o.s. (contains hydrogen peroxide and peroxyacetic acid mixture, stabilize), 5.1(B) PG II

Distributed By: Peace International, LLC
5661 Branch Road, Wapo, WA 98951 800.936.6760

Net Contents: 4.81 Gallons (18.21 Liters)
Lot#: SKU# 10523

Directions

Before using this product, please read this entire label carefully. If you do not understand this label, first someone to explain it to you in detail. (You should not use this product if you are not able to use it properly.)

A wide array of disinfectants are available for use in food processing establishments. This product is a peroxyacetic acid (PAA) sanitizer/disinfectant. This product is effective against Staphylococcus aureus, Salmonella enterica, E. coli, Listeria monocytogenes, Pseudomonas aeruginosa, Trichomonas vaginalis, and Escherichia coli O157:H7 at 0.35%-0.70% or 0.05-0.20 ppm active peroxyacetic acid. This solution this product is effective against Staphylococcus aureus, E. coli, Salmonella enterica, and Listeria monocytogenes. Use immersion, spray or circulation techniques as appropriate to the equipment. All surfaces must be exposed to sanitizing solution for a period of at least 60 seconds or more if specified by a governing code. Drain any excess solution. Do not rinse. (100 ppm peroxyacetic acid). Adjust dose as necessary to obtain satisfactory efficacy. Note: All volumes given in ounces are fluid ounces.

Sanitizing Food of Food Contact Surfaces:

- This product is effective against Staphylococcus aureus, E. coli, Salmonella enterica, and Listeria monocytogenes. Use immersion, spray or circulation techniques as appropriate to the equipment. All surfaces must be exposed to sanitizing solution for a period of at least 60 seconds or more if specified by a governing code. Drain any excess solution. Do not rinse. (100 ppm peroxyacetic acid). Adjust dose as necessary to obtain satisfactory efficacy. Note: All volumes given in ounces are fluid ounces.

Sanitizing of Conveyors and Equipment for Meat, Poultry, Seafood, Fruit, and Vegetables:

- This product is effective against the gram-positive organisms Staphylococcus aureus and Listeria monocytogenes and gram-negative organisms Salmonella enterica. Use immersion, spray or circulation techniques as appropriate to the equipment. All surfaces must be exposed to sanitizing solution for a period of at least 60 seconds or more if specified by a governing code. Drain any excess solution. Do not rinse. (100 ppm peroxyacetic acid). Adjust dose as necessary to obtain satisfactory efficacy. Note: All volumes given in ounces are fluid ounces.

Sanitizing of Surfaces:

- This product is effective against the gram-positive organisms Staphylococcus aureus and Listeria monocytogenes and gram-negative organisms Salmonella enterica. Use immersion, spray or circulation techniques as appropriate to the equipment. All surfaces must be exposed to sanitizing solution for a period of at least 60 seconds or more if specified by a governing code. Drain any excess solution. Do not rinse. (100 ppm peroxyacetic acid). Adjust dose as necessary to obtain satisfactory efficacy. Note: All volumes given in ounces are fluid ounces.

Sanitizing of Vertical Surfaces:

- This product is effective against the gram-positive organisms Staphylococcus aureus and Listeria monocytogenes and gram-negative organisms Salmonella enterica. Use immersion, spray or circulation techniques as appropriate to the equipment. All surfaces must be exposed to sanitizing solution for a period of at least 60 seconds or more if specified by a governing code. Drain any excess solution. Do not rinse. (100 ppm peroxyacetic acid). Adjust dose as necessary to obtain satisfactory efficacy. Note: All volumes given in ounces are fluid ounces.

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