

Use this product in kitchens, bars, cafeterias, convenience stores, food processing plants, food preparation areas, food storage areas, institutional kitchens, restaurants, USDA inspected food processing facilities. Use on washable hard non-porous surfaces of: appliances - exteriors, chairs, conductive flooring, counters, floors, refrigerated storage and display equipment<sup>6</sup>, stoves<sup>6</sup>, tables, walls, blenders, cooking utensils, coolers, cutting boards - plastic and other non-porous, dishes, food processors, eating utensils, glassware, ice chests, kitchen equipment; other hard, non-porous surfaces made of: metal, plastic - such as polystyrene or poly-propylene, stainless steel. This product is an effective sanitizer at 200 ppm active quat for use on hard, non-porous, food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, Staphylococcus aureus - Community Associated Methicillin-Resistant (CA-MRSA), Escherichia coli, Escherichia coli O157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus-Methicillin-Resistant (MRSA), Yersinia enterocolitica, Vibrio cholerae. As a disinfectant, this product is effective against: \*Adenovirus Type 5, \*Adenovirus Type 7, \*Hepatitis B Virus, \*Hepatitis C Virus, \*Herpes Simplex Virus Type 1, \*Herpes Simplex Virus Type 2, \*Human Coronavirus, \*Influenza A2 /H3N2 Virus, \*Norovirus – Feline Calicivirus, \*SARS -associated Coronavirus, \*Vaccinia Virus.

**DIRECTIONS FOR USE:**

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.  
**DISINFECTION VIRUCIDAL\* DIRECTIONS:** Add 3 1/2 oz. of product per 4 1/2 gallons of water to disinfect hard, non-porous surfaces. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected. When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against Trichophyton interdigitale (the athlete's foot fungus). Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, visibly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Do not breathe spray. **Note:** For spray applications, cover or remove all food products. Treated surfaces must remain visibly wet for 10 minutes. **For Human Coronavirus** treated surfaces must remain visibly wet for 1 minute. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Rinse hard, non-porous, food contact surfaces such as countertops, tables, picnic tables, appliances and/or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant. For visibly soiled areas, a preliminary cleaning is required.

**For Use as a One-Step Cleaner and Disinfectant Against Bacteria and Viruses by Electrostatic Spraying<sup>9,5</sup>:** Electrostatic spray application is for efficacy claims with a 10 minute contact time and 450 ppm concentration. This application method is not to be used to treat hard, non-porous surfaces for sanitization or fungicidal claims. • Ensure bystanders and pets are not present in the room during application. • Clean visibly dirty surfaces prior to spraying. • Wear a N95 filtering facepiece respirator or half face respirator with a N95 filter and eye protection (goggles, face shield or safety glasses) when spraying. • Select a spray nozzle that produces spray droplet particles with a volume median diameter (VMD) ≥80 µm. • Place the electrostatic spray function in the ON position for electrostatic spray models that have the functionality to toggle ON/OFF. • Hold the sprayer nozzle 1-2 feet away from the target surface. Starting at the highest point and working down to the lowest point, spray target surfaces using a smooth methodical "S" pattern. To avoid leaving gaps in sprayed surfaces, overlap previously treated surfaces when moving onto subsequent sections. • The target surface must remain visibly wet for 10 minutes. Re-apply product as necessary to keep surface visibly wet for the duration of the contact time. Wipe surfaces dry (or rinse) (or allow to air dry). • Allow the treated room to remain unoccupied for 15 minutes before reentering.

**TO SANITIZE HARD, NON-POROUS, NON-FOOD CONTACT SURFACES:** Add 2 oz. of product per 5 3/4 gallons of water, 200 ppm active, to sanitize hard, non-porous surfaces. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion, visibly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Do not breathe spray. Note: For sprayer applications, cover or remove all food products. Treated surfaces must remain visibly wet for 3 minutes. 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 HARD, NON-POROUS, FOOD CONTACT SURFACES:** Use this product to sanitize hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment<sup>6</sup> and other hard, non-porous surfaces. Prior to application, remove visible food particles and soil by a pre-flush, pre-scrape or 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 2 oz. of product per 5 3/4 gallons of water (200 ppm active quat) to pre-cleaned hard surfaces visibly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain visibly wet for at least 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 2 oz. of product per 5 3/4 gallons of water (200 ppm active quat) for at least 60 seconds. Drain thoroughly before reuse. Do not rinse. Prepare a fresh sanitizing solution daily or more often if the use solution becomes visibly diluted,

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clouded, or soiled. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard, non-porous surfaces by cloth, sponge or brush or coarse spray.

**TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940(a) IN A THREE COMPARTMENT SINK:** 1. Scrape, flush, or presoak articles, whether mobile or stationary, to remove visible

food particles and soil. 2. Thoroughly wash articles with an appropriate detergent or cleaner. 3. Rinse articles thoroughly with potable water. 4. Sanitize by immersing articles with a use-solution of 2 oz. of product per 5 3/4 gallons of water (200 ppm active quat) for at least 60 seconds. Articles too large for immersing must be visibly wetted by rinsing, spraying, or swabbing. 5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to 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 product per 5 3/4 gallon of water (200 ppm active quat). 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. 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 Section HFS 196. Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

**STORAGE AND DISPOSAL**

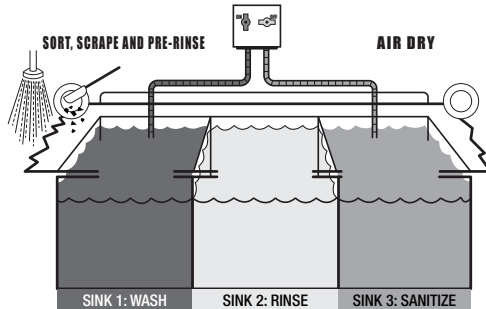
Do not contaminate water, food or feed by storage or disposal.  
**PESTICIDE STORAGE:** Open dumping is prohibited. Store in original container in areas inaccessible to children.  
**PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or 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.

**CONTAINER HANDLING:** Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously, and dispose of rinsate 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 rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

**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 toilet. Remove and wash contaminated clothing before reuse.

<sup>1</sup>Staphylococcus aureus  
<sup>2</sup>Pseudomonas aeruginosa  
<sup>3</sup>On hard, non-porous, non-food surfaces  
<sup>5</sup>When used according to the disinfection directions.  
<sup>6</sup>Allow the surface to adjust to room temperature before disinfection or sanitization.



**Disinfectant, Sanitizer & Deodorizer**

**Kills E. coli**

**Kills Listeria**

**Kills Salmonella**

**EPA REG. NO. 6836-70-8155**  
**EPA EST. 8155-OH-1**

**NET CONTENTS:**  
**One Gallon (128 Fl. Oz.) 3.78 liters**

**ACTIVE INGREDIENTS**

Octyl decyl dimethyl ammonium chloride .....	2.25%
Dioctyl dimethyl ammonium chloride .....	0.90%
Didecyl dimethyl ammonium chloride .....	1.35%
Alkyl (C <sub>14</sub> 50%, C <sub>12</sub> 40%, C <sub>16</sub> 10%) dimethyl benzyl ammonium chloride .....	3.00%
<b>OTHER INGREDIENTS</b> .....	<b>92.50%</b>
<b>TOTAL</b> .....	<b>100.00%</b>

**KEEP OUT OF REACH OF CHILDREN**  
**DANGER**

**FIRST AID: 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. 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.

Have the product container or label with you when calling a poison control center or doctor or going for treatment. For general information on product use, etc., call the National Pesticides Information Center at 1-800-858-7378. You may also contact the poison control center at 1-800-222-1222 for emergency medical treatment information.

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

See back panel for additional Precautionary Statements.