

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. This product is not for use on critical and semi-critical medical device surfaces.

DISINFECTION: To disinfect inanimate, hard non-porous surfaces apply use-dilution with mop, cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. For heavily soiled areas, a pre-cleaning step is required. Prepare a fresh solution for each use. Surfaces which may contact food must be rinsed thoroughly with potable water after use. For low pressure coarse sprayer and hand pump trigger sprayer applications, spray 6-8 inches from the surface; rub with brush, sponge or cloth. Do not breathe spray. NOTE: For spray applications, cover or remove all food products.

GENERAL DISINFECTION: Add 3 ounces of this product per 5 gallons of water for disinfection against Staphylococcus aureus, Salmonella enteric, Listeria monocytogenes, and Yersinia enterocolitica.

HOSPITAL DISINFECTION: Add 3.5 ounces of this product per 5 gallons of water for disinfection against Pseudomonas aeruginosa and Vancomycin intermediate resistant Staphylococcus aureus, as well as the organisms listed under the GENERAL DISINFECTATION section.

***VIRUCIDAL ACTIVITY:** This product, when used on environmental, inanimate, hard non porous surfaces at 3.5 ounces per 5 gallons of water exhibits effective virucidal activity against Influenza A2/Japan, Herpes Simplex Type 1, Adenovirus Type 5, Human Coronavirus, and SARS associated Coronavirus.

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

Sanitization: Recommended for use in restaurants, dairies, 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, dairies and food processing plants against Escherichia coli, Staphylococcus aureus, Listeria monocytogenes, Salmonella typhi, Methicillin resistant Staphylococcus aureus (MRSA) and Vancomycin resistant Enterococcus faecalis (VRE). Remove all gross food particles and soil from areas, which are to be sanitized, with a good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent. **To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment and dairy food contact surfaces:** prepare a 200-400 ppm active



ACTIVE INGREDIENTS

Alkyl (60% C₁₄, 30% C₁₆, 5% C₁₂, 5% C₁₈) dimethyl benzyl ammonium chlorides 5.0%

Alkyl (68% C₁₂, 32% C₁₄) dimethyl ethylbenzyl ammonium chlorides 5.0%

INERT INGREDIENTS 90.0%

Total 100.0%

**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 15-20 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 on skin or clothing:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call poison control center or doctor for treatment advice. **If swallowed:** Call 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 panel for additional precautionary statements.

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Net Contents: 1 U.S. Gallon

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:

Active Quat Solution	1 Gallon	4 Gallons	10 Gallons	20 Gallons
200 ppm	0.25 ounce	1 ounce	2.5 ounces	5 ounces
300 ppm	0.376 ounce	1.5 ounces	3.76 ounces	7.5 ounces
400 ppm	0.5 ounce	2 ounces	5 ounces	10 ounces

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.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION 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 this product 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.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS.

DANGER

KEEP OUT OF REACH OF CHILDREN. CORROSIVE. Causes irreversible eye damage and skin burns. 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

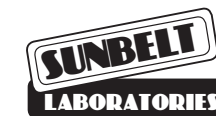
DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.

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.

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 DISPOSAL – Nonrefillable container. Do not reuse or refill this container. Offer for recycling, if available. Triple rinse container promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and recap. Agitate vigorously. Follow Pesticide Disposal instruction for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times. Offer for recycling or reconditioning, if available. If not available, puncture and dispose in a sanitary landfill.

SPILL OR LEAK PROCEDURES – Small spills may be mopped 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.



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