1931G Rohlwing Road • Rolling Meadows, IL 60008 • 800-837-0499

GBS 10% Sanitizer

EPA Reg. No. 94602-26
EPA Est. No

*(**Note to Reviewer:** Marketing claims may be used on the front panel.)*

ACTIVE INGREDIENTS:

Alkyl (50%C14, 40%C12, 10%C16)	
Dimethyl benzyl ammonium chloride	4.0%
Octyl Decyl Dimethyl Ammonium Chloride	3.0%
Didecyl Dimethyl Ammonium Chloride	1.5%
Dioctyl Dimethyl Ammonium Chloride	1.5%
OTHER INGREDIENTS:	90.0%
TOTAL:	100.0%

{Weight Approx. 8.24 lbs./gallon}

KEEP OUT OF REACH OF CHILDREN

DANGER {PELIGRO}

{See [{left} {back} {side} {right} {insert} {panel} {of label}} {below}] for {additional} {precautionary statements}}.

*(**Note to Reviewer:** In accordance with 40 CFR 156.68(d), all first aid statements, as prescribed, will appear on the front panel of the product label.)*

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 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.

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

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, if possible.

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

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

{For [{chemical} {and} {or} {medical} {and} {or} {environmental}] emergencies, call *{insert number of emergency contact} {hours of operation}* {24 hours a day} {7 days a week}}.

*(**Note to Reviewer:** This referral statement may be organized in any order to be grammatically correct.) The term "x" is a place holder for numerical digits. Punctuation and plural/singular word forms may be adjusted to allow for grammatical correctness. Appropriate metric or imperial unit conversion may be added as optional supplemental information.)*

{{Consult} {See {additional} {sheet} {insert} {inside} {outer container} {Product Information} {Bulletin} for {other} {directions for use} {and} {information} {claims} {organisms} {applications}.}

Manufactured for: Gray Beard LLC
1931G Rohlwing Road
Rolling Meadows, IL 60008

Net Contents:
[{Batch} {Lot} No} {Manufacturing Date}]:
{Product of USA} {Made in the USA}

(Note to Reviewer: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.)

MARKETING CLAIMS

(***Note to Reviewer:*** *Marketing text is considered optional. Commas and the words "and" "or" can be added to phrases to make text grammatically correct.)*

General

- DISINFECTANT
- DEODORIZER
- VIRUCIDE*
- SANITIZER
- MILDEWSTAT (on hard, non-porous, inanimate surfaces)
- Effective in the presence of 5% serum contamination
- For Home, Hospital, Institutional and Industrial Use
- For Farm, School, Dairy, Restaurant, Food Handling and Processing Areas, Equine, Poultry/Turkey Farm,
- Bar, Tavern and Institutional Kitchen Use
- Formulated for Effective Farm Premise Sanitation
- Formulated for Effective Poultry Premise Sanitation
- Formulated for Effective Swine Premise Sanitation
- Formulated for Effective Mushroom Farm Sanitation
- Formulated for Effective Veterinary Practice/Animal Care/Animal Laboratory Disinfection
- For use in federally inspected meat and poultry plants
- An effective sanitizer for use on hard, non-porous food contact surfaces
- Bactericidal • Virucidal*

Front Panel Claim	**Corresponding (Back)(Side) Panel Claim**
Kills 99.999 Bacteria in 60 seconds	(This product) is an effective sanitizer for use on hard, non-porous food contact surfaces in 60 seconds at 200 ppm active quaternary against *Campylobacter jejuni, Cronobacter sakazakii, Escherichia coli, Escherichia coli* O157:H7, *Klebsiella pneumonia, Listeria monocytogenes, Pseudomonas aeruginosa, Salmonella enterica, Salmonella enterica* subspecies *enterica sevorar Paratyphi, Salmonella enteritidis, Staphylococcus aureus*, Y*ersinia enterocolitica*
Formulated for third sink	Formulated for 3rd sink food contact surface sanitization
Make 512 gallons	#1 gallon makes 512 gallons of food contact surface sanitizer solution

- Concentrate {Concentrated}
- Deodorizes {Deodorizer}
- Disinfects {Disinfectant}
- {This product} Contains no {phosphates} phosphorous {or phosphorous compounds}.
- Each *(X)* case makes *(Y)* end-use gallons

This Product:

- will deodorize surfaces in rest room and toilet areas, behind and under sinks and counters, garbage cans and garbage storage areas and other places where bacterial growth can cause malodors.
- delivers disinfectant performance in an economical concentrate.
- is an economical concentrate
- can be diluted for use with a mop and bucket, trigger sprayers, sponge or by soaking.
- improves labor results by effectively controlling odors.
- is formulated for use in daily maintenance programs to deliver effective disinfecting and malodor control.
- will not leave grit or soap scum.
- is a versatile disinfectant for Veterinary Practice, Animal Care, Animal Laboratory and Farm Premise applications.
- deodorizes by killing odor-causing microorganisms.
- is a complete disinfectant, sanitizer that provides clear use solutions even in the presence of hard water.
- tested according to the AOAC Use-Dilution test method.
- tested according to the Standard Test Method for Efficacy of Sanitizers Recommended for Inanimate Non-Food Contact Surfaces. At 450 ppm active, this product is an effective sanitizer by eliminating 99.9% of Staphylococcus aureus and Klebsiella pneumoniae in 3 minutes on hard, non-porous surfaces.

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- is a disinfectant, sanitizer, virucide*, mildewstat, deodorizer for use on hard, non-porous surfaces in all federally inspected meat and poultry plants, hospitals, institutional and industrial facilities.
- can be used on hard, non-porous food contact surfaces in a concentration {range} of {0.25 fl. oz. per gallon {200 ppm active}} {0.5 fl. oz. per gallon {400 ppm active}} {0.25 – 0.5 fl. oz. per gallon {200 – 400 ppm active}}.
- For use in *{insert name of automated dilution system here}* {automated} {dilution system}.
- makes *(X)* gallons at *(Y)* use dilution
- is a No Rinse sanitizer formula.
- [{Kills} {Eliminates} {Removes} {Destroys}] 99.99% Avian influenza A (H5N1) on pre-cleaned, hard, non-porous environmental surfaces
- [{Kills} {Eliminates} {Removes} {Destroys}] 99.99% *(Insert pathogen or pathogens from list)* on {precleaned} hard, non-porous environmental surfaces
- [{Kills} {Eliminates} {Removes} {Destroys}] 99.99% [{Germs**} {Bacteria} {Viruses*}] {on pre-cleaned, hard, non-porous environmental surfaces}
- [{Kills} {Eliminates} {Removes} {Destroys}] 99.99% of Foodservice Germs*** {*Escherichia coli {E. coli}, Salmonella enterica {Salmonella*}, and *Listeria monocytogenes {Listeria*}}
- [{Kills} {Eliminates} {Removes} {Destroys}] 99.99% of Foodservice Bacteria***
- For Commercial Use

Use this product

- as a disinfectant on hard, non-porous surfaces.
- for sanitizing and disinfecting of ultrasound transducers, probes, mammography compressor plates and other hard, non-porous surfaces. Will not cause swelling of transducer membrane or harm compressor plates.
- on coils and drain pans of air conditioning and refrigeration equipment and heat pumps. Follow the directions for sanitization of hard, non-porous non-food contact surfaces.
- as a broad-spectrum disinfectant in Ultrasonic Baths {Ultrasonic cleaning units}.
- to sanitize and disinfect [{manicure} {nail} {salon} {barber}] tools and instruments: combs, brushes, scissors, blades and manicure instruments.
- to clean and disinfect finished floors without dulling gloss.
- for {non-scratch} cleaning of showers and tubs, shower doors and curtains, fixtures and toilet bowls.
- in kitchens, bathrooms and other household areas.
- to disinfect sinks and tubs.
- for Poultry Premise Sanitation {Hatcheries}: Egg Receiving Area, Egg Holding Area, Setter Room, Tray Dumping Area, Trays, Buggies, Racks, Egg Flats, Chick Holding Room, Hatchery Room, Chick Processing Area, Chick Loading Area, Poultry Buildings, Ceilings, Sidewalls and Floors, Drinkers, and all other Poultry House related Equipment, and other hard, non-porous surfaces in the Hatchery Environment.
- for Swine Premise Sanitation: Waterers and Feeders, Hauling Equipment, Dressing Plants, Loading Equipment, Farrowing Barns and Areas, Nursery, Blocks, Creep Area, Chutes.
- for Farm Premise Sanitation: floors, walls, feed racks, mangers, troughs, automatic feeders, fountains and waterers, forks, shovels, scrapers and other hard, non-porous surfaces in barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals.
- as a sanitizer on dishes, glassware, and utensils.
- as a sanitizer in bottling and beverage dispensing equipment.
- as a sanitizer in sanitary filling of bottles and cans.
- in sanitizing bottles or cans in the final rinse application, and for external spraying of filler and closing machines.
- as a sanitizer in beer fermentation and holding tanks.
- as a Food-Grade Shell-Egg sanitizer, with best results achieved in water temperatures ranging from 78ºF. – 110ºF. this product may be applied through automatic washing systems, immersion tanks, foaming apparatus, and low-pressure sprayers.
- in federally inspected meat and poultry facilities {as a sanitizer for all hard, non-porous surfaces not always requiring a rinse}.
- as a sanitizer for all hard, non-porous surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs.

Use [{on} {to clean and disinfect}] hard, non-porous athletic mats, wrestling mats, gymnastic mats, exercise equipment and training tables.

Use [{on} {to clean and disinfect}] hard, non-porous personal protective safety equipment, wrestling headgear, boxing headgear, protective headgear, athletic helmets, hard hats, half mask respirators, full face breathing apparatus, gas masks, goggles, spectacles, face shields, hearing protectors, and ear muffs. Rinse all equipment that comes in prolonged contact

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with skin with warm water and allow to air dry before reuse. {Precaution: Cleaning at 120ºF. temperature will avoid overheating and distortion of the personal safety equipment that would necessitate replacement.}

Cross-contamination is of major {housekeeping} {food safety} concern. This product has been formulated to aid in the reduction of cross-contamination between treated hard, non-porous surfaces not only in hospitals, but in schools, institutions, and industry.

{Not for Use in California:} Soiled and contaminated fabrics are of major housekeeping concern in hospitals, institutions, hotels, restaurants and schools. This product provides residual bacteriostatic against odor-causing bacteria for laundered items such as diapers, hospital and institutional linen and athletic equipment.

*(**Note to reviewer:** The following is considered optional marketing language:)*

This product is a concentrated one-step {Hospital} disinfectant that is effective against a broad spectrum of bacteria, is virucidal*, and eliminates odor-causing bacteria when used according to disinfection directions for use.

This product is a phosphate free, germicidal** detergent effective in the presence of organic soil on hard, non-porous surfaces found at mushroom farms.

This product has been designed for use between mushroom crops. Areas of intended use include breezeways and track alleys before spawning, inside and outside walls of mushroom houses, lofts, floors, storage sheds and casing rings. Use of This product must be limited to areas where compost and mushrooms are not present.

To reduce cross-contamination between treated, hard, non-porous surfaces, kitchenware and food-contact surfaces of equipment 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.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the hard, non-porous food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Articles that can be immersed in solution must remain in solution for 60 seconds. Articles or hard, non-porous surfaces too large for immersing must be thoroughly wetted or flooded by rinsing, spraying or swabbing. Allow all sanitized surfaces to drain and air dry.

Areas of Use
{Food Processing and Service Related}

[{Meat} {Poultry} {Fish}] processing plants
Bars
Bottle washing premises
Breweries
Cafeterias
Cheese factories
Coffee shops
Dairies
Dairy farms
Egg processing plants
Fast food operations
Federally inspected meat and poultry plants
Food handling and processing areas
Food Preparation Areas
Food processing plants
Food storage areas
Institutional kitchens
Kitchens
Meat packing plants
Mushroom farms
Poultry and animal dressing plants
Restaurants
Taverns
USDA inspected food-processing facilities
Wineries

Processing facilities for fish, milk, citrus, wine, fruit, vegetable, ice cream, potato, and beverage plants

{Health Care Related}

Acute care institutions
Ambulances
Blood collection rooms
Cadaver processing areas
Emergency rooms
Emergency vehicles
Exam rooms
Healthcare facilities
Hospice care facilities
Hospices
Hospitals
ICU areas, autopsy rooms
Isolation wards
Medical and dental offices and clinics
Medical Related facilities
Medical research facilities

Nursing homes
Operating rooms/theaters
Orthopedic facilities
Out-patient surgical centers
Physician offices
Rescue vehicles
Retirement homes
Sick rooms
X-ray and CAT labs

{Municipality Related}

Banks
Churches
Correctional facilities
Correctional institutions
Courthouses
Crime scenes
EMS & fire facilities
Fire trucks
Garbage trucks
Jails
Libraries
Municipal government buildings
Penitentiaries
Police cars
Police stations
Post offices
Prisons
Public facilities
Public transportation

{Recreation Related}

Athletic facilities
Campers
Campgrounds
Exercise facilities
Gymnasiums
Gyms
Locker rooms
Playgrounds
Recreational facilities
RVs

{Farm and Animal Related}

{Cattle} {Swine} {Sheep} {Horse} Barns
{Dog} {Cat} {Animal} Kennels
{Poultry} {and} {turkey} Farms
Animal care facilities
Animal holding areas
Animal housing facilities
Animal laboratories
Barns
Blocks
Breeding establishments
Brooder houses
Chutes
Creep Area
Dairy
Dairy farms
Dressing Plants
Egg Holding Area Chick
Egg Receiving Area
Egg trucks
Equine farms
Farms
Farrowing Barns and Areas
Hatcheries:
Hatchery and farm vehicles
Hatchery Room
Hauling Equipment
Hog farms
Holding Area Chick Loading Area
Loading Equipment
Nursery
Pens and stalls
Pet animal quarters
Pet shops
Poultry Buildings
Setter Room
Swine premises:
Swine quarters
Tray Dumping Area Chick Processing Area
Veal, calving, hog, cattle and horse operations
Veterinary clinics
Waterers and Feeders
Zoos

{Retail and Services Related}

Barber/beauty shops
Clothes washing machines
Coin-operated laundries
Commercial florist and flower shops
Commercial laundries
Convenience stores
Department stores
Dressing rooms
Hair/nail/pedicure salons
Health clubs
Laundry
Laundry facilities
Massage/facial salons
Retail and wholesale establishments
Salons
Shopping malls
Spas
Supermarkets
Tanning salons
Washing machines

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{Home or Household Related}

Apartments
Bathrooms
Homes
Households
Kitchens
Mobile homes
Restrooms
Shower and bath areas
Shower rooms

{Education and Lodging Related}

{Children's} Nurseries
Classrooms
Colleges
Day care centers
Dormitories
Hotels
Kindergartens, and preschools
Motels
Schools
Sports [{arenas} {stadiums}]
Sports complexes
Universities

{Public Building Related}

Business and office buildings
Funeral homes
Janitorial rooms
Mausoleums
Morgues
Mortuaries
Movie houses
Office buildings
Public places
Public restrooms
Workstations

{Transportation}

Airline terminals
Airplanes
Airports
Auto repair centers
Automobiles
Boats
Boxcars
Bus stations
Buses
Cars
Cruise lines
Cruise ships
Ships
Taxis
Trailers
Train stations
Trains
Transportation terminals
Travel rest areas
Trucks
Waysides

{Industry and Other}

Computer manufacturing sites
Cosmetic manufacturing facilities
Factories
Hide and leather processing plants
Institutional facilities
Institutions
Recycling centers
Warehouses
Whirlpools

{TYPES OF SURFACES:}

{Use this product on washable hard, non-porous surfaces of:}

(***Note to reviewer:*** *Each entry below also represents a graphic depicting the corresponding type of surface. No people, animal, or food will be depicted in graphics. Only exteriors of microwaves and refrigerators will be depicted. Toy graphics will be submitted to Agency for review.)*

{SURFACES}

Aluminum
Brass
Chrome
Copper
Enameled surfaces
Formica□
Glass
Glass surfaces
Glazed {restroom} ceramic
Glazed {restroom} tile
Glazed porcelain
Laminated surfaces
Metal
Painted {finished} woodwork
Plastic {such as polycarbonate, polyvinylchloride, polystyrene or polypropylene}
Plated steel
Plexiglas□
Sealed fiberglass
Sealed granite

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Sealed limestone
Sealed marble
Sealed slate
Sealed stone
Sealed terra cotta
Sealed terrazzo
Stainless steel
Vinyl and plastic upholstery
Washable wallpaper

{Food Processing and Service Related}

Appliances
Beer fermentation and holding tanks
Beverage dispensing equipment
Blenders
Bottling or pre-mix dispensing equipment
Cooking utensils
Coolers
Counters
Countertop laminates
Countertops
Cutlery
Dishes
Drinking fountains
Eating utensils
Food dispensing equipment
Food processors
Frozen Drink {Beverage} Machines
Glasses
Glassware
Hard, non-porous non-food contact surfaces in food {preparation} {and} {storage} areas
Harvesting & handling equipment
Ice chests
Ice cream dispensing equipment {Soft Serve}
Ice machines†
Interior hard, non-porous surfaces of water softeners
Kitchen equipment
Kitchen sinks
Microwave ovens
Plastic and other hard, non-porous chopping blocks
Plastic and other non-porous cutting boards
Plastic Food Storage Containers
Pressure tanks
Refrigerated storage and display equipment†
Refrigeration equipment and heat pumps†
Refrigerator bins used for meat, fruit, vegetables and eggs†
Refrigerator bins used for meat, vegetables, fruit and eggs†
Refrigerators†
Refrigerators, exteriors {exterior surfaces of}
Reverse osmosis units
Silverware
Slurrpy® Machines
Stovetops†
Trash compactors
Utensils
Water coolers
Water holding tanks
Wine processing equipment and holding tanks

{Hospital and Health Care Settings}

{Medical} {Hospital} Lamps
{Medical} {Hospital} Scales
{Medical} Examining tables
Ambulance equipment/surfaces
Bed railings
Bedpans,
CAT
Crutches
Defibrillators
Dental chairs/countertops
Examination tables, x-ray tables
Gurneys
Hospital beds
Medical equipment surfaces
MRI
Non-critical {hospital} {medical} {Device} equipment surfaces:
Operating tables
Physical therapy tables
Resuscitators
Stethoscopes
Stretchers
Walkers
Wheelchairs

{Poultry and Animal Premise}

Animal equipment
Animal loading platforms
Automated tray, rack and buggy washers
Cages
Chick boxes
Chutes
Conveyors, and trolleys
Egg cases
Egg flats
Egg receiving and holding areas
Harvesting and handling equipment
Hatchers
Hide press, grading and storage areas
Hide/leather processing surfaces such as hide storage bins
Kennel examination tables
Kennel runs
Kennel/cage floors
Meat packing plant surfaces such as livestock vehicles and holding pens
Poultry/turkey equipment
Processed product and offal equipment surfaces
Racks
Receiving areas and delivery chutes
Scales
Setters

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Sexing tables
Stands and flooring surfaces
Veterinary x-ray table

{Misc. Hard Non-Porous Surfaces}

{Bathroom} {Kitchen} Sinks
{Fiberglass} Shower stalls
{Fiberglass} Sinks {bathroom} {kitchen}
Athletic helmets
Athletic mats
Athletic training tables
Automobile interiors, mats, crates, cabs, and wheels
Baby cribs
Basins
Bathroom bowls
Bathroom fixtures
Bathtubs {fiberglass}
Bathtubs and glazed tiles
Bed frames
Beds {Medical} {Hospital}
Cabinets
Chairs
Coils and drain pans of air conditioners
Conductive flooring
Counters
Countertops
Desks
Diaper changing stations
Doorknobs
Empty diaper pails
Exercise equipment
Exterior surfaces of ice machines
Exterior surfaces of microwave ovens
Exterior surfaces of refrigerators
Finished floors
Floors
Foot Spas
Garbage cans/pails
Garbage handling equipment
Hampers
Handles
Hard, non-porous surfaces of picnic tables and outdoor furniture
Highchairs
Industrial waste receptacles
Infant [{bassinets} {cribs} {warmers} {incubators} {care equipment}]
Laundry pails
Locker room{s} {areas}
Mirrors
Non-wooden picnic tables and outdoor furniture except cushions and wood frames
Playground equipment
Plumbing fixtures
Portable and chemical toilets and latrine buckets
Restroom fixtures
Shelves
Shopping carts
Shower doors and curtains
Shower stalls
Tables
Tanning beds
Tanning equipment
Telephones
Tobacco plant equipment
Toilet bowl surfaces
Toilet bowls
Toilet seats
Toilets
Trash barrels
Trash cans
Trash containers
Tubs
Ultrasonic baths
Urinals
Vanity tops
Walls
Whirlpool {bathtubs} {tubs} {units}
Wrestling and gymnastic mats
Wrestling/boxing headgear

External lenses
Vision correction devices including eyeglasses, protective eyewear, goggles, light lens covers, optical instruments/implements (Not for use on contact lenses.)

DISINFECTION CLAIMS

(***Note to Reviewer**: The following marketing claims may be used with the prefix "This product {is}".)*

- Kills germs**
- When used as directed, this product is a concentrated Hospital Use disinfectant that is an effective broad-spectrum bactericide and virucide*.
- Clear formula. *(**Note to Reviewer:** To be used only when no dyes are present.)*
- For use as a hard, non-porous surface hospital disinfectant at 800 ppm active quaternary
- A versatile broad-spectrum disinfectant formulated for use in Ultrasonic Baths (Ultrasonic cleaning units).
- and broad-spectrum disinfectant formulated for use on bath and therapy equipment (Whirlpools).
- An effective antimicrobial cleaner designed for use by wholesale and retail florists, shippers and greenhouses.
- When used as directed, this product will disinfect hard, non-porous surfaces such as flower buckets, floors, walls of coolers, design and packing benches and countertops. {(Not for Use in CA.)}

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- Use this product to clean, disinfect and deodorize flower buckets, walls and floors of coolers, shippers, greenhouse packing areas, garbage pails and other areas where obnoxious odors develop. {(Not for Use in CA.)}
- May be used as a general-purpose antimicrobial detergent in florist shops, wholesale florists, shippers, greenhouse packing areas and other commercial floriculture places for efficient cleaning and antimicrobial action against certain bacteria which cause: {(Not for Use in CA.)}
    - Plugging of stems with slime, which reduces uptake of water for various sensitive flowers including roses, chrysanthemums, gladioli and tulips. {(Not for Use in CA.)}
    - Production of ethylene gas, which may injure blooms of the various sensitive flowers including carnations, snapdragons, some orchids, baby's breath, sweet peas, freesia and alstroemena. {(Not for Use in CA.)}
- Recommended for Poultry Premise Disinfection (Hatcheries), Egg Receiving Areas, Egg Holding Areas, Setter Room, Tray Dumping Area, Trays, Buggies, Racks, Egg Flats, Chick Holding room, Poultry Buildings, Ceilings, Sidewalls and Floors, Drinkers, and all other Poultry House related Equipment, and all other hard, non-porous surfaces in the Hatchery Environment.
- Use this product for Swine Premise Disinfection: Waterers and Feeders, Hauling Equipment, Dressing Plants, Loading Equipment, Farrowing Barns and Areas, Nursery, Blocks, Creep Area, Chutes.
- Kills Pandemic 2009 H1N1 Influenza A virus {formerly called swine flu}.
- Kills Pandemic 2009 H1N1 Influenza A virus.
- Cleans and disinfects hard, non-porous, non-medical (e.g. industrial and firefighting) respirators in industrial, commercial, and institutional premises.
- Cleans, sanitizes, and disinfects hard, non-porous ambulance equipment and surfaces.
- Is a multi-purpose cleaner, deodorizer, and disinfectant.
- Is a one-step {detergent} {hospital-use} disinfectant designed for disinfecting {and controlling mold and mildew on} {of} hard, non-porous non-food contact surfaces when used according to disinfection directions for use.
- Is a {hospital-use} disinfectant cleaner {{and} {{deodorant} {odor-counteractant} {odor neutralizer}} designed for general cleaning, {and} disinfecting, {deodorizing} {and controlling mold and mildew on} {of} hard, non-porous non-food contact surfaces.
- Is a phosphate-free formulation designed to provide effective cleaning, deodorizing, and disinfection in areas where housekeeping is of prime importance in reducing cross-contamination between treated hard, non-porous surfaces.
- Is an effective [{bactericide} {and} {virucide*} {disinfectant}] in the presence of [{organic soil} {5% {blood} serum}].
- Is designed to provide both general cleaning and disinfection.
- Is for use as a disinfectant on hard, non-porous non-food contact surfaces {at 800 ppm active}.
- Is for use as a disinfectant on hard, non-porous non-food contact surfaces {at 800 ppm active} and as a sanitizer on dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment {at 200 – 400 ppm active}. *(**Note to Reviewer:** If 800 ppm listed, 200-400 ppm must also be listed)*
- Kills *(insert virus* name from approved organism listing for this product).*
- Kills {99.9% of}:
    - [{any disinfection organism listed} {on hard, non-porous surfaces}.
    - {household} {institutional} {kitchen} germs** {on {the} sealed and non-porous floor{s}}.
    - {household} {institutional} {kitchen} bacteria – and/or – germs** {{that get} tracked into your home} {by shoes – and/or – pets – and/or – kids} {from outside} {every day}.
    - {kitchen} {bathroom} {household} {institutional} bacteria {on {the} sealed and non-porous floor{s}} {ordinary dish soap can't}].
- This Product [{Kills} {is effective against} {Eliminates 99.9% of} {has demonstrated effectiveness against}] SARS-CoV-2 {{the virus that causes} {which causes} {the causative agent of} COVID-19} on hard, non-porous surfaces {in {just} [{1 minute} {60 seconds}]} {!}
- This Product Disinfects hard, non-porous surfaces by killing 99.9% of SARS-CoV-2 {,} {which causes COVID-19} {causative agent of COVID-19} {the virus that causes COVID-19} {{in} {just} {One Step}} {!}
- This Product Kills 99.9% of SARS-CoV-2, which causes COVID-19, on hard, non-porous surfaces {{in} {just} {[{1 minute} {60 seconds}]} {One Step}} {!}

SANITIZATION CLAIMS

*(**Note to Reviewer:** The following marketing claims may be used with the prefix "This product {is}".)*

- For use for the sanitization of shell eggs intended for food in shell egg and egg product processing plants when used as directed.
- For use as a sanitizer on dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment {at 200 – 400 ppm active}
- Tested according to the AOAC Germicidal & Detergent standards for sanitizing previously cleaned hard, non-porous food-contact surfaces.

(Note to Reviewer: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.)

- This product is an effective sanitizer for use on hard, non-porous food contact surfaces in 60 seconds at 200 – 400 ppm active quaternary {against *Campylobacter jejuni, Enterobacter (Cronobacter) sakazakii, Escherichia coli, Escherichia coli O157:H7, Klebsiella pneumonia, Listeria monocytogenes, Pseudomonas aeruginosa, Salmonella enterica, Salmonella enterica subspecies enterica sevorar Paratyphi, Salmonella enteritidis, Staphylococcus aureus, Yersinia enterocolitica*}
- *Escherichia coli {(E. coli)}, Salmonella enterica {(Salmonella)},* and *Staphylococcus aureus {(Staph)}* are common bacteria found where food is prepared and stored.
- [{Eliminates} {Kills}] 99.999% of bacteria found on hard, non-porous food contact {kitchen} surfaces {in 60 seconds}.
- Sanitizes ice machines†.
- Sanitization of public eating establishment and dairy hard, non-porous food contact surfaces is regulated under 40 CFR180.940.
- This product is for use on hard, non-porous food processing equipment, utensils, and other hard, non-porous food-contact articles at a concentration of 200 – 400 ppm active.
- At 1 fluid ounce per 4 gallons, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 2011 Recommendations of the U. S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO3 when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

MILDEWSTAT CLAIMS

- Use this product on multi-touch, hard, non-porous surfaces responsible for cross-contamination. This product is effective at controlling mold and mildew odor on plastic shower curtains.

LAUNDRY BACTERIOSTATIC MARKETING CLAIMS

*(**Note to Reviewer:** The following marketing claims may be used with the prefix "This product" or "This product is {a} {an}".)*

- For residual bacteriostatic activity against odor-causing bacteria, conditions of high relative humidity or wet contamination are required.
- Used as directed, this product provides effective residual bacteriostatic properties against odor-causing bacteria for laundered items such as diapers, hospital and institutional linens, and athletic apparel
- This product imparts to the fabric a residual bacteriostatic finish for odor-causing bacteria under humid or wet contamination conditions (i.e. diapers and bed linens of incontinent persons) during normal conditions of use and storage.
- Eliminates bad odor found on wet and soiled laundry.
- Eliminates the bad odor normal laundry detergent can't do.
- Is a concentrated formulation designed for use in commercial, institutional, and industrial laundry operations.
- Is for use on fabrics, such as: diapers, athletic apparel, table linens, bedding and towels, and hospital and institutional linen.
- Is perfect for table linens, aprons, towels, coats, and diapers.
- Laundry bacteriostat.
- This product is for use as a laundry bacteriostat/deodorizer on washable fabrics such as:
    - Diapers.
    - Napkins, tablecloths, curtains, draperies.
    - Hospital and institutional linen.
    - Commercial linen, hotel/motel linen.
    - Athletic apparel, athletic clothing.

LAUNDRY PRESOAK DISINFECTANT/SANITIZATION MARKETING CLAIMS

*(**Note to Reviewer:** The following marketing claims may be used with the prefix "This product" or "This product is {a} {an}".)*

- This product provides sanitization against Staphylococcus aureus, and Klebsiella pneumoniae, when used as a presoak treatment for 3 minutes before normal washing.
- This product provides disinfection against bacteria and viruses* when used as a presoak treatment for 10 minutes before normal washing.
- Disinfects, {sanitizes,} {and} {deodorizes} when used as a presoak treatment for laundry.
- Is a concentrated formulation designed for use in commercial, institutional, and industrial laundry operations.
- Is a concentrated, liquid fabric presoak sanitizer.
- Is a laundry presoak sanitizer designed for use in commercial, institutional, and industrial laundry operations.
- Is for use on fabrics, such as: diapers, athletic apparel, table linens, bedding and towels, and hospital and institutional linen.

- Is perfect for table linens, aprons, towels, coats, and diapers.
- Laundry presoak disinfectant.
- Laundry presoak sanitizer.
- Sanitizes fabrics, reducing bacterial count by 99.9% when used as a presoak treatment.
- This product is for use as a laundry presoak disinfectant/sanitizer on washable fabrics such as:
  - Diapers.
  - Napkins, tablecloths, curtains, draperies.
  - Hospital and institutional linen.
  - Commercial linen, hotel/motel linen.
  - Athletic apparel, athletic clothing.
- Works as a laundry presoak sanitizer against bacteria.
- Works as a laundry presoak disinfectant against bacteria and is effective against HIV, Human Coronavirus and SARS-CoV-2, which causes COVID-19 {when laundry is presoaked}.

{DEODORIZATION & CLEANING CLAIMS} {Not for Use in CA}

*(**Note to Reviewer:** The following marketing claims may be used with the prefix "This product" or "This product is {a} {an}".)*

- A versatile cleaner
- {Also} eliminates odors leaving surfaces smelling clean and fresh.
- {Also} [{removes} {eliminates}] odors {caused by {{bacteria} {and} {mildew} {mold and mildew} {and} {non-fresh foods}}} {leaving {restroom} {kitchen} surfaces smelling clean and fresh}.
- Deodorizes those areas, which generally are hard to keep fresh smelling, such as garbage storage areas, empty garbage bins and cans, pet areas and any other areas, which are prone to odors caused by microorganisms.
- Will not leave a grit or soap scum.
- May be relied on to deodorize coolers, buckets, garbage pails and other areas where obnoxious odors may develop.
- For use in work areas such as tool rooms and garages for odor control and light duty cleaning.
- Provides long lasting freshness against tough {pet} odors from litter boxes and pet accidents.
- Neutralizes on contact musty odors and tough odors from smoke, pet accidents, and spills.
- Formulated to effectively eliminate offensive odors caused by mold and mildew.
- Effective against household odors by animal waste, septic tank or sewage backup, smoke and bathroom and kitchen odors.

PACKAGING CLAIMS

- Concentrate{d}.
- Convenient Trigger Spray. *(**Note to Reviewer:** To be used on applicable container.)*
- *{Dilution system trade name}*
- Easy to use.
- Economy size. *(**Note to Reviewer:** To be used on applicable container)*
- Fewer products – no need for separate deodorizer.
- Makes *(insert value)* [{gallons} {quarts}{containers}].
- Squeeze {measure} and pour
- This [{container} {bottle}] is made of {at least} *(X)*% post-consumer recycled plastic.

{MIRCO-ORGANISMS} {Organism List}

This product has been tested and found to be efficacious against the following micro-organisms on hard, non-porous surfaces:

DISINFECTION/VIRUCIDE*		
This product kills the following bacteria and viruses at 1 fl. oz. per gal. of 200 ppm hard water and 5% soil.		
{Bactericidal Activity} {Bacteria}	**{Strain/Source}**	**Contact Time**
Burkholderia cepacian	{ATCC 25416}	10 minutes
Campylobacter jejuni	{ATCC 29428}	10 minutes
Escherichia coli 0157:H7	{ATCC 35150}	10 minutes

(Note to Reviewer: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.)

Listeria monocytogenes	{ATCC 19117}	10 minutes
Pseudomonas aeruginosa	{ATCC 15442}	10 minutes
Salmonella enterica	{ATCC 10708}	10 minutes
Salmonella enterica subspecies *enterica serovar Typhi typhi*	{ATCC 6539}	10 minutes
Staphylococcus aureus	{ATCC 6538}	10 minutes
Staphylococcus aureus (Methicillin resistant) (HA-MRSA)	{ATCC 33591}	10 minutes
Staphylococcus aureus Community Associated Methicillin Resistant (CA-MRSA) (NRS123) (USA400)	{ATCC NRS 123}	10 minutes
Yersinia enterocolitica	{ATCC 23715}	10 minutes
{Virucidal* Activity} {Viruses*}	**{Strain/Source}**	**Contact Time**
Avian Influenza A {(H5N1)}	{VNH5N1-PR8/CDC-RG Strain}	[{5} {10}] minutes
Herpes Simplex Type 1 virus	{ATCC VR-733}	[{5} {10}] minutes
HIV-1 {(AIDS virus)}	{Strain HTLV-III_B}	[{1} {5} {10}] minute{s}
Human Coronavirus		[{1} {5} {10}] minute{s}
Influenza A Virus	{ATCC CCL-34}	[{5} {10}] minutes
Infectious Bovine Rhinotracheitis virus (IBR)	{ATCC VR-188}	[{5} {10}] minutes
Infectious Laryngotracheitis	{LT-IVAX}	[{5} {10}] minutes
2009-H1N1 Influenza A Virus {Novel H1N1}	{A/Mexico/4108/2009 strain}	[{5} {10}] minutes
Porcine Respiratory & Reproductive Syndrome Virus {(PRRS)}	{Strain NVSL}	[{5} {10}] minutes
SARS-Related Coronavirus 2	{ATCC CRL-1586}	[{1} {5} {10}] minute{s}
Transmissible Gastroenteritis virus (TGE)	{ATCC CRL-1746}	[{5} {10}] minutes
Virucide*: this product kills the following viruses at 2 fl. oz. per gal. of 200 ppm hard water and 5% soil		
Hepatitis B virus {(HBV)} {(DHBV)}		10 minutes
Hepatitis C virus {(HCV)}	{ATCC CRL-1390}	10 minutes
Norovirus – {(Feline Calicivirus)} {(Norwalk-like Virus)}	{ATCC VR-782}	10 minutes
Bovine Viral Diarrhea {(BVDV)}	{ATCC CRL-1390}	10 minutes
Vaccinia virus	{ATCC VR-119}	[{5} {10}] minutes
FOOD CONTACT SURFCE SANITIZATION		
200 ppm active quat in 500 ppm hard water		
Campylobacter jejuni	{ATCC 29428}	60 Seconds
Cronobacter sakazakii	{ATCC 29544}	60 Seconds
Escherichia coli	{ATCC 11229}	60 Seconds

(Note to Reviewer: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. “This product” can be substituted with actual product name in the marketing and directions for use.)

Escherichia coli O157:H7	{ATCC 35150}	60 Seconds
Klebsiella pneumoniae	{ATCC 4352}	60 Seconds
Listeria monocytogenes	{ATCC 19117}	60 Seconds
Pseudomonas aeruginosa	{ATCC 15442}	60 Seconds
Salmonella enterica	{ATCC 10708}	60 Seconds
Salmonella enterica subspecies enterica sevorar Paratyphi	{ATCC 8759}	60 Seconds
Salmonella enteritidis	{ATCC 4931}	60 Seconds
Staphylococcus aureus	{ATCC 6538}	60 Seconds
Yersinia enterocolitica	{ATCC 23715}	60 Seconds
400 ppm active quat in 1,000 ppm hard water		
Escherichia coli	{ATCC 11229}	60 Seconds
Staphylococcus aureus	{ATCC 6538}	60 Seconds
LAUNDRY PRESOAK DISINFECTION {PERFORMANCE}		
This product is an effective laundry presoak disinfectant at 1 fl. oz. per gal. in 200 ppm hard water against the following organisms:		
{Bactericidal Activity} {Bacteria}	**{Strain/Source}**	**Contact Time**
Burkholderia cepacia	{ATCC 25416}	10 minutes
Campylobacter jejuni	{ATCC 29428}	10 minutes
Escherichia coli 0157:H7	{ATCC 35150}	10 minutes
Listeria monocytogenes	{ATCC 19117}	10 minutes
Pseudomonas aeruginosa	{ATCC 15442}	10 minutes
Salmonella enterica	{ATCC 10708}	10 minutes
Salmonella enterica subspecies *enterica serovar Typhi typhi*	{ATCC 6539}	10 minutes
Staphylococcus aureus	{ATCC 6538}	10 minutes
Staphylococcus aureus (Methicillin resistant) (HA-MRSA),	{ATCC 33591}	10 minutes
Staphylococcus aureus Community Associated Methicillin Resistant (CA-MRSA) (NRS123) (USA400)	{ATCC NRS 123}	10 minutes
Yersinia enterocolitica	{ATCC 23715}	10 minutes
{Virucidal* Activity} {Viruses*}	**{Strain/Source}**	**Contact Time**
Avian Influenza A {(H5N1)}	{VNH5N1-PR8/CDC-RG Strain}	[{5} {10}] minutes
Herpes Simplex Type 1 virus	{ATCC VR-733}	[{5} {10}] minutes
HIV-1 {(AIDS virus)}	{Strain HTLV-III_B}	[{1} {5} {10}] minute{s}
Human Coronavirus		[{1} {5} {10}] minute{s}

(Note to Reviewer: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. “This product” can be substituted with actual product name in the marketing and directions for use.)

Influenza A Virus	{ATCC CCL-34}	[{5} {10}] minutes
Infectious Bovine Rhinotracheitis virus (IBR)	{ATCC VR-188}	[{5} {10}] minutes
Infectious Laryngotracheitis	{LT-IVAX}	[{5} {10}] minutes
2009-H1N1 Influenza A Virus {Novel H1N1}	{A/Mexico/4108/2009 strain}	[{5} {10}] minutes
Porcine Respiratory & Reproductive Syndrome Virus {(PRRS)}	{Strain NVSL}	[{5} {10}] minutes
SARS-Related Coronavirus 2 {SARS CoV-2}	{ATCC CRL-1586}	[{1} {5} {10}] minute{s}
Transmissible Gastroenteritis virus (TGE)	{ATCC CRL-1746}	[{5} {10}] minutes
This product is an effective laundry presoak against the following viruses at 2 fl. oz. per gal. of 200 ppm hard water		
Hepatitis B virus {(HBV)} {(DHBV)}		10 minutes
Hepatitis C virus {(HCV)}	{ATCC CRL-1390}	10 minutes
Norovirus – {(Feline Calicivirus)} {(Norwalk-like Virus)}	{ATCC VR-782}	10 minutes
Bovine Viral Diarrhea {(BVDV)}	{ATCC CRL-1390}	10 minutes
Vaccinia virus	{ATCC VR-119}	{{5} {10}} minutes
NON-FOOD CONTACT SURFACE SANITIZATION		
This product is an effective one-step non-food contact sanitizer in 3 minutes at 1.2 fl. oz. per 2 gal of 200 ppm hard water {(450 ppm active)} and 5% soil on hard, non-porous surfaces:		
Klebsiella pneumoniae	{ATCC 4352}	3 minutes
Staphylococcus aureus	{ATCC 6538}	3 minutes
Mildew-Fungistatic Test: This product controls the following organism at 1.2 fl. oz. per 2 gal. of 200 ppm hard water and 5% soil		
Aspergillus niger	{ATCC 6275}	10 minutes

(***Note to Reviewer:*** *This qualifying statement must be used if the word "germs**" is used on the label.)*

** Kills [*{Escherichia coli,} {{Pseudomonas aeruginosa,} {Salmonella enterica,}} Staphylococcus aureus,* {Avian} Influenza A Virus, {and Norovirus}].

(***Note to Reviewer:*** *This qualifying statement must be used if the words Foodservice germs/bacteria*** is used on the label.)*

*** *{Escherichia coli* {E. coli}, *Salmonella enterica* {Salmonella}, and *Listeria monocytogenes* {Listeria}*}*

(***Note to Reviewer:*** *The list of organisms can be formatted into paragraph form using a comma to separate organisms.)*

{**DISINFECTION PERFORMANCE:** This product kills the following bacteria in 10 minutes at 1 fl. oz. per gal. of water {(up to 200 ppm hardness)} {(800 ppm active)} and 5% soil on hard, non-porous surfaces: *Burkholderia cepacia* {(ATCC 25416)}, *Campylobacter jejuni* {(ATCC 29428)}, *Escherichia coli O157:H7* {(ATCC 35150)}, *Listeria monocytogenes* {(ATCC 19117)}, *Pseudomonas aeruginosa* {(ATCC 15442)}, *Salmonella enterica* {(ATCC 10708)}, *Salmonella typhi* {(ATCC 6539)}, *Staphylococcus aureus* {(ATCC 6538)}, *Staphylococcus aureus* {Community Associated Methicillin Resistant} {(CA MRSA)} {(NRS123)} {(USA400)}, *Staphylococcus aureus* {{Hospital Acquired} Methicillin Resistant}, {({HA-}MRSA)} {(ATCC 33591)}, *Yersinia enterocolitica* {(ATCC 2715)}

VIRUCIDAL* PERFORMANCE: This product kills the following viruses in 1 minute at 1 fl. oz. per gal. of water {(up to 200 ppm hardness)} {(800 ppm active)} and 5% soil on hard, non-porous surfaces: Human Immunodeficiency Virus Type 1

{(HIV-1)} {(AIDS Virus)} {(Strain IIIRF)}, Human Coronavirus {(VR-740)}, SARS-Related Coronavirus 2 {SARS CoV-2} {(CRL-1586)}.

(or)

{**VIRUCIDAL* PERFORMANCE:** This product kills the following viruses in [{5} {10}] minutes at 1 fl. oz. per gal. of water {(up to 200 ppm hardness)} {(800 ppm active)} and 5% soil on hard, non-porous surfaces: Avian Influenza A {(H5N1)} Virus {VNH5N1-PR8/CDC-RG Strain}, Herpes Simplex Type 1 Virus {(VR-733)}, Human Immunodeficiency Virus Type 1 {(HIV-1)} {(AIDS Virus)} {(Strain IIIRF)}, Human Coronavirus {(VR-740)}, Infectious Bovine Rhinotrachetis Virus {(IBR)} {(VR-188)}, Influenza A Virus {(VR-544)}, 2009-H1N1 Influenza A Virus {Novel H1N1} {(Swine Flu)}, Porcine Respiratory & Reproductive Virus {(PRRSV)}, SARS-Related Coronavirus 2 {SARS CoV-2} {(CRL-1586)}, Transmissible Gastroenteritis Virus {(TGE)} {(CRL-1746)}

(or)

{**VIRUCIDAL* PERFORMANCE:** This product kills the following viruses in 10 minutes at 2 fl. oz. per gal. of water {(800 ppm active)} and 5% soil on hard, non-porous surfaces: Avian Influenza A {(H5N1)} Virus {VNH5N1-PR8/CDC-RG Strain}, Herpes Simplex Type 1 Virus {(VR-733)}, Human Immunodeficiency Virus Type 1 {(HIV-1)} {(AIDS Virus)} {(Strain IIIRF)}, Human Coronavirus {(VR-740)}, Infectious Bovine Rhinotrachetis Virus {(IBR)}{(VR-188)}, Influenza A Virus {VR-544}, 2009-H1N1 Influenza A Virus {Novel H1N1} {(Swine Flu)}, Porcine Respiratory & Reproductive Virus {(PRRSV)}, SARS-Related Coronavirus 2 {SARS CoV-2} {(CRL-1586)}, Transmissible Gastroenteritis Virus {(TGE)} {(CRL-1746)}, Vaccinia Virus {(VR-119)}, Hepatitis B virus {(HBV)} {(DHBV)}, Hepatitis C virus {(HCV)} {(CRL-1390)}, Norovirus – {(Feline Calicivirus)} {(Norwalk-like Virus)} {(VR-782)}, Bovine Viral Diarrhea {(BVDV)} {(CRL-1390)}}

*(**Note to Reviewer (General Considerations):** Numbered instructions will be used if label space permits, otherwise they may appear in paragraph format. The list of organisms can be formatted into paragraph form using a comma to separate organisms. Unit abbreviations can be spelled out. Note symbols such as asterisks (*) may be replaced with equivalent symbols based on printing needs. When choosing optional text, appropriate punctuation can be inserted or deleted. Equivalent use dilution ratios may be substituted within the directions.)*

*(**Note to Reviewer:** This qualifying statement must be added to all refrigerator, ice machine, ice chest, and stove top sites on the label.)*

†allow surface to come to room temperature

DIRECTIONS FOR USE

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

{Please read entire label and use strictly in accordance with precautionary statements and directions.}

*(**Note to Reviewer:** The following statement is to be used if any food premise locations are listed on the final label.)*

{Before using this product {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.}

*(**Note to Reviewer:** Appropriate dilution rates may be substituted as long as they are equivalent dilution rates).*

*(**Note to Review:** For labels that list hospital use sites, the following must be used.)*

*(**Note to Reviewer:** For labels that list hospital use sites the following statement must be used.)*

This product is not to be used as a terminal sterilant/high-level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or, (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. {This product can be used to pre-clean or decontaminate critical or semi-critical medical devices prior to sterilization or high-level disinfection.}

*(**Note to Reviewer:** Appropriate dilution rates may be substituted as long as they are equivalent dilution rates).*

{**DILUTION TABLE:** *(**Note to Reviewer:** This DILUTION TABLE is optional.)*}

Use	Dilution	Contact Time
For {Hospital} {or} {Medical Environment} Disinfectant claims	1 fl. oz./gal. water	10 minutes
For {General} {or} {Broad Spectrum} Disinfectant claims	1 fl. oz./gal. water	10 minutes
For {Public Health} Virucidal* claims	1 fl. oz./gal. water	5 minutes
For SARS CoV-2, Human Coronavirus, HIV-1	1 fl. oz./gal. water	1 minute
For Norovirus, Hepatitis B Virus and Hepatitis C Virus claims	2 fl. oz./gal. water	10 minutes
For Non-Food Contact Surface Sanitizing claims	1.2 fl. oz./2 gal. water	3 minutes
For Food Contact Surface Sanitizing claims at 200 ppm	1 fl. oz./4 gal. water	1 minute
For Food Contact Surface Sanitizing claims at 400 ppm	2 fl. oz./4 gal. water	1 minute
For Laundry Bacteriostatic claims	3 -4 fl. oz./100 lbs. of dry fabric	5 minutes
For Laundry Presoak Disinfection claims	60 fl. oz./100 lbs. of dry fabric	10 minutes
For Laundry Presoak {Public Health} Virucidal* claims	60 fl. oz./100 lbs. of dry fabric	5 minutes
For Laundry Presoak SARS CoV-2, Human Coronavirus, HIV-1	60 fl. oz./100 lbs. of dry fabric	1 minute
For Laundry Presoak Norovirus, Hepatitis B Virus and Hepatitis C Virus claims	120 fl. oz./100 lbs. of dry fabric	10 minutes
For Laundry Presoak Sanitization claims	35 fl. oz./100 lbs. of dry fabric	3 minutes
For odor-causing Mold and Mildew claims	1.2 fl. oz./2 gal. water	Up to 7 days

*(**Note to reviewer:** One or both of the two following formatted use Directions will be used.)*

{A} {One-Step} {General} {Hospital} {Medical} Disinfectant {Virucide*} {Deodorizer} {Cleaner} when used as follows:

1. [{For visibly soiled areas, a preliminary cleaning is required.} {For visibly soiled areas, preclean first.}]
2. Apply use solution of [{1} {2}] fl. oz. of this product per 1 gal. of water {(or equivalent use dilution)} to disinfect hard, non-porous non-food contact surfaces with a sponge, brush, cloth, mop, {by immersion,} {auto scrubber}, {{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray}.
3. Treated surfaces must remain visibly wet for 10 minutes.
4. [{Wipe dry} {with a clean cloth} {or} {allow to air dry}]. {Rinsing of floors is not necessary unless they are to be waxed or polished}
5. Prepare a fresh solution daily or when visibly dirty.

{A} {One-Step} {Food Contact Surface} {General} {Hospital} {Medical} Disinfectant {Virucide*} {Deodorizer} {Cleaner} when used as follows:

1. [{For visibly soiled areas, a preliminary cleaning is required.} {For visibly soiled areas, preclean first.}]
2. Apply use solution of [{1} {2}] fl. oz. of this product per 1 gal. of water {(or equivalent use dilution)} to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, {by immersion,} {auto scrubber}, {{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray}.
3. Treated surfaces must remain visibly wet for 10 minutes. Rinse with potable water after use on surfaces that come in contact with food.
4. [{Wipe dry} {with a clean cloth} {or} {allow to air dry}]. {Rinsing of floors is not necessary unless they are to be waxed or polished.}
5. Prepare a fresh solution daily or when visibly dirty.

To Kill [{Norovirus}, {Hepatitis B Virus And Hepatitis C Virus}, {Bovine Viral Diarrhea}]*: Pre-clean visibly soiled surfaces. Prepare use solution by adding 2 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(1600 ppm active)}. Apply use solution to hard, non-porous, non-food contact surfaces. Allow surface to remain visibly wet for 10 minutes. Wipe surfaces {(and let air dry)}.}

BLOODBORNE PATHOGEN INSTRUCTIONS *(**Note to reviewer:** Heading is optional. If instructions used, all indented text must be included.):*

***KILLS HIV, HBV AND HCV ON PRE-CLEANED HARD, NON-POROUS SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS** in health care settings or other settings in which there is an expected likelihood of soiling of hard, non- porous surfaces/objects with blood or body fluids and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 {(HIV-1)} {(associated with AIDS)}, Hepatitis B Virus {(HBV)} and Hepatitis C Virus {(HCV)}.

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1, HBV and HCV ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS.
Personal Protection: [{Wear protective latex gloves, gowns, masks, and eye protection} Specific barrier protection items to be worn when handling items soiled with blood or body fluids are disposable latex gloves, gowns, masks, and eye protection}].
Cleaning Procedure: Blood and other body fluids {containing HIV-1, HBV & HCV} must be thoroughly cleaned from hard, non- porous surfaces and objects before application of this product.
Disposal of Infectious Materials: Blood and other body fluids, cleaning materials and clothing must be autoclaved and disposed of according to federal, state, and local regulations for infectious waste disposal.
Contact Time: Allow hard, non-porous surface to remain visibly wet for 1 minute to kill HIV and for 10 minutes to kill all other viruses* and bacteria listed on the label.

EMERGING VIRAL PATHOGEN CLAIMS

*(**Note to Reviewer:** None of the language in this section is to appear on any final printed label.)*

This product qualifies for emerging viral pathogen claims per EPA's "Guidance to Registrants: Process for Making Claims Against Emerging Viral Pathogens Not on EPA-Registered Disinfectant Labels" when used according to the appropriate directions for use, as indicated below.

This product meets the criteria to make claims against emerging viral pathogens from the following viral categories:

- Enveloped viruses
- Large non-enveloped viruses

For an emerging viral pathogen that is a(n)…	*…follow the use directions for the following organisms on the label:*
Enveloped virus	Norovirus (Feline Calicivirus)
Large non-enveloped virus	Norovirus (Feline Calicivirus)

The following statements may be used only in off-label communications as described in EPA's Emerging Viral Pathogens guidance, and only under the conditions outlined in that guidance:

- *(Product name)* has demonstrated effectiveness against viruses similar to *(insert name of emerging virus)* on hard, non-porous surfaces. Therefore, *(product name)* can be used against *(insert name of emerging virus)* when used in accordance with the directions for use against Norovirus (Feline Calicivirus) on hard, non-porous surfaces. Refer to the [{CDC} {OIE}] website at *(insert pathogen-specific website address)* for additional information.

- *(Insert name of illness/outbreak)* is caused by *(insert name of emerging virus). (Product name)* kills similar viruses and therefore can be used against *(insert name of emerging virus)* when used in accordance with the directions for use against Norovirus (Feline Calicivirus) on hard, non-porous surfaces. Refer to the [{CDC} {OIE}] website at *(insert pathogen-specific website address)* for additional information.

SITE & APPLICATION SPECIFIC DIRECTIONS FOR USE

*(**Note to Reviewer:** If making a claim for Norovirus, Hepatitis B Virus and/or Hepatitis C Virus, label must indicate 2 fl. oz./gal. dilution.)*

Surgical Instrument Presoak: [{Add} {Mix}] [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(800 ppm active)} {(1,600 ppm active)}. Place pre-cleaned instruments in solution to presoak surgical instruments for a minimum of 10 minutes, then proceed with normal sterilization procedure.

Note: Plastic instruments can remain immersed until sterilization procedure. Metal instruments must be removed after 10 minutes, rinsed, dried, and kept in a clean non-contaminated receptacle until sterilization procedure. Prolonged soaking will cause damage to metal instruments. Surgical instruments must be sterilized before use. Prepare a fresh solution daily or when visibly dirty.

Clean/Disinfect/Deodorize {Kitchen/Bathroom/Household} Hard, Non-Porous Non-Food Contact Surfaces: Pre-clean visibly soiled areas. Apply a solution of 1 fl. oz. of this product per gal. of water {(or equivalent use dilution)} to hard, non-porous non-food contact surfaces with a brush, cloth, mop, sponge, {{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}. For spray applications, hold container 6 – 8 inches from surface. Do not breathe spray}. For disinfection, treated surfaces must remain visibly wet for 10 minutes. Rinse with potable water after use on surfaces that come in contact with food. Wipe up excess liquid or allow to air dry. Prepare a fresh solution daily or when visibly dirty.

Cleaning and Disinfecting Hard, Non-Porous Surfaces On Personal Protective Equipment {(Respirators)}: Pre-clean equipment if visibly soiled to ensure proper surface contact. Prepare a use solution by adding [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(800 ppm active)} {(1,600 ppm active)}. Gently mix for uniform use solution. Apply use solution to hard, non-porous surfaces of the respirator with a sponge, brush, cloth, {by immersion,} {{mechanical spray device,} {[{hand pump} {coarse}] trigger spray device}. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray}. Rub with brush, cloth, or sponge. Treated surfaces must remain wet for 10 minutes. Remove excess solution from equipment prior to storage. The user must comply with all OSHA regulations for cleaning respiratory protection equipment (29 CFR § 1910.134). Prepare a fresh solution daily or when visibly dirty.

NON-ACID TOILET BOWL AND URINAL DISINFECTANT DIRECTIONS:
Remove heavy soil prior to disinfection
From concentrate: Add [{1} {2}] fl. oz. of this product to the toilet bowl or urinal and mix. Brush thoroughly over exposed surfaces and under the rim with a cloth, mop or sponge. Allow to stand for 10 minutes and flush.
From use solution: Empty toilet bowl or urinal and apply a use solution of [{1} {2}] fl. oz. per gal. of water {(or equivalent use dilution)} to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer. Brush or swab thoroughly, then allow to stand for 10 minutes and flush.

For Heavy Duty Cleaning of Toilet Bowls {and Urinals}: Pre-clean visibly soiled areas. Empty toilet bowl {or urinal} and apply a use solution of [{1} {2}] fl. oz. of this product per gal. of water to exposed surfaces including under the rim with toilet [{brush} {mop}], cloth, {or} sponge, {or {{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}. For sprayer application, spray 6 – 8 inches from surface. Do not breathe spray}. To aid in soil removal, allow to soak. Brush or swab thoroughly and allow visibly wet solution to stand for 10 minutes and flush.

{Deep} Cleaning/Disinfecting [{Water Free} {Waterless}] Urinals: Pre-clean visibly soiled surfaces. Remove and properly dispose of cartridge according to manufacturer's directions. Deep clean or disinfect the entire urinal by applying a use solution of [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} directly onto surface. [{Brush} {Scrub}] surfaces and let visibly wet solution stand for 10 minutes. Wipe surface to clean. Change cartridge as needed. The unit is ready for use.

To Clean Water Free{/Waterless} Urinals: Remove any debris from the urinal. Spray 0.5 – 1 fl. oz. of use solution onto urinal surface. To prepare use solution: Add 0.5 fl. oz. of this product per ½ gal. of water {(or equivalent use dilution)}. DO NOT spray product directly onto cartridge. Wipe surface to clean. Change cartridge as needed. The unit is ready for use.

To Disinfect Tubs, Shower Stalls, Sinks, and Faucets: Pre-clean visibly soiled areas. Apply a use solution of [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} on all hard, non-porous surfaces with a brush, cloth, mop, sponge, {[{hand pump} {coarse}] trigger spray device}. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray}. Allow surface to remain visibly wet for at least 10 minutes. [{Rinse} {Wipe {up excess liquid} {on} {surfaces} {with a paper towel}} {and} {or} {Allow to air dry}]. Change cloth, sponge, or towels frequently to avoid redeposition of soil. Prepare a fresh solution daily or when visibly dirty.

For Use to Clean and Disinfect Shower Rooms, Locker Rooms, and Other Large, Open Areas with Floor Drains:

1. Pre-clean visibly soiled areas.
2. Apply a use solution of [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} to hard, non-porous surfaces including floors, walls, and ceilings, making sure not to over spray. To disinfect, surfaces must remain visibly wet for 10 minutes.
3. Scrub using a deck brush or other coarse material as necessary.
4. Rinse surfaces thoroughly and let air dry.
5. Prepare a fresh solution daily or when visibly dirty.

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[{Nail} {Manicure} {Salon} {Barber}] Instruments and Tools Disinfection {Bactericide} {Virucide*} Directions: Mix [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} to disinfect hard, non-porous instruments and tools. Completely immerse combs, brushes, plastic rollers, razors, scissors, blades, manicure and other salon instruments and tools for 10 minutes. For visibly soiled instruments and tools, a preliminary cleaning is required. Rinse thoroughly and dry before use. Prepare a fresh solution daily or more often if the solution becomes visibly diluted, cloudy or soiled.

Note: Plastics may remain immersed until ready to use. Stainless steel shears and instruments must be removed after 10 minutes, rinsed, dried and kept in a clean, non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments.

Ultrasonic Bath Disinfectant Directions: Use this product to disinfect hard, non-porous non-critical instruments/objects compatible with Ultrasonic cleaning units. Pour fresh use-solution of [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} directly into bath chamber. Preclean soiled objects. Place objects into unit and operate for a minimum of 10 minutes, according to manufacturer's use directions. Remove objects and rinse with sterile water {sterile water for injection}, or allow to air dry. Prepare a fresh solution for each use.

Whirlpool [{Bath{s}} {Unit{s}}] Disinfection Directions: After using whirlpool [{bath} {unit}] drain and fill with a use solution of [{1} {2}] fl. oz. of this product per gal. of water to [{just cover the intake valve} {cover the highest jet} {2 inches above the highest jet}]. Start the pump to circulate the solution. Wash down the {deck} unit sides, seat of the chair lift, and any related equipment with a clean swab, brush or sponge. Treated hard, non-porous surfaces must remain visibly wet for 10 minutes. After the [{bath} {unit}] has been thoroughly disinfected, drain the solution from the unit and rinse disinfected surfaces with fresh water. Wipe dry with a clean sponge or cloth and allow to air dry. Repeat for visibly soiled units.

Whirlpool Foot Spa Disinfection: After using whirlpool foot spa, drain the water and thoroughly clean all hard, non-porous surfaces with soap or detergent. Rinse with water. Saturate surfaces with [{1} {2}] fl. oz. of product per gal. of water to cover intake valve or 2 inches above highest jet. Start pump to circulate the solution. Swab exposed surfaces including unit sides, chair, and any related equipment thoroughly with cloth, sponge, or brush and allow treated surfaces and solution to stand for 10 minutes. After unit has been thoroughly disinfected, rinse all disinfected surfaces with fresh water.

For Use as a Disinfectant, Virucide* of Hard, Non-Porous Surfaces in Footbaths: To remove body oils, dead tissue, soil and all other buildups or organic matter on surfaces after using the footbath, drain the water and thoroughly clean surfaces with soap or detergent, then rinse with water. Apply a use solution of [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} on surfaces with a brush, cloth, mop, sponge, {[{hand pump} {coarse}] trigger spray device}. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray}. Brush or swab thoroughly and allow solution to stand for 10 minutes. After the unit has been thoroughly disinfected, rinse surfaces with fresh water. The unit is then ready for reuse.

MUSHROOM FARM PREMISE USE:
Site Preparation: The first step in any on-going sanitation program must be the removal of gross contamination and debris. This may be accomplished by using a shovel, broom, or vacuum, depending on the area to be disinfected.
Cleaning and Disinfection: For general cleaning and disinfection on hard, non-porous surfaces, use 1 fl. oz. of this product per gal. of water {(or equivalent use dilution)}. Apply use solution with a cloth, mop, sponge, sprayer or by immersion to thoroughly wet the surfaces. Treated surfaces must remain visibly wet for 10 minutes. Wipe or allow to air dry. For visibly soiled areas, preclean first. Prepare a fresh solution for each use or more often if solution becomes visibly diluted, clouded or soiled.
For Heavy Duty Cleaning: When greater cleaning is desired, use 2 fl. oz. of this product per gal. of water. Visibly soiled areas may require repeated cleaning before treatment.

DO NOT APPLY THE USE-SOLUTION TO THE MUSHROOM CROP, COMPOST OR CASING. Rinse treated surfaces with potable water before they contact the crop, compost or casing.

To Disinfect Food Processing Premises: For use on floors, walls, storage areas, and other hard, non-porous surfaces, add [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)}. For visibly soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain visibly wet for 10 minutes, then remove excess liquid. Before using this product, food products and packaging materials must be removed from the area or carefully protected. After use, all surfaces in the area must be thoroughly rinsed with potable water.

To Disinfect (Food Service Establishment) (or) (Restaurant Food Contact Surfaces): For use on floors, walls, storage areas, countertops, outside of appliances, tables, and other hard, non-porous surfaces, add [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)}. For visibly soiled areas, a pre-cleaning step is required. Apply solution with a cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow the surface to remain visibly wet for

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10 minutes, then remove excess liquid and rinse the surface with potable water. Do not use on utensils, dishes, glasses or cookware.

{For} Disinfecting Potato Storage Area{s} {and Equipment}: Remove all potatoes prior to disinfection of hard, non-porous potato storage area and equipment. Pre-clean visibly soiled surfaces prior to application. Saturate surfaces with a solution of [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} and scrub to loosen all soils. Surfaces must remain visibly wet for 10 minutes, and then be thoroughly rinsed with potable water before operations are resumed.

For Use as a Disinfectant on Brewery Premises (Non-Food Contact Surfaces): For use on floors, walls, storage areas, and other hard, non-porous surfaces, add [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} For visibly soiled areas, a pre-cleaning step is required. Apply use solution with a mop, cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain visibly wet for 10 minutes, then remove excess liquid. Before using product, food products (beer, wort, hops, mash, grain, brew ingredients) must be removed from the area or carefully protected. After use, all surfaces must be thoroughly rinsed with potable water.

{Commercial} Florist Use Directions: To clean, disinfect {and deodorize} hard, non-porous surfaces, prepare use solution of 1 fl. oz. of this product per gal. of water {(or equivalent use dilution)}. For heavy-duty use, add 2 fl. oz. of this product per gal. of water {(or equivalent use dilution)}. Remove all leaves, petals, garbage and refuse. Pre-clean surfaces using pressurized water where possible. Apply use solution to hard, non-porous surfaces, thoroughly wetting surfaces as required, with a cloth, mop, brush, sponge, {{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray}. Rub with brush, sponge, mop or cloth. Treated surfaces must remain visibly wet for 10 minutes. Wipe up excess or allow to air dry. Change cloth, sponge or towels frequently to avoid re-deposition of soil. Prepare a fresh solution daily or when visibly dirty.

Florist Work Areas and Benches, {Pots,} {Flats} {and} {Flower Buckets,} {Cutting Tools}: Pre-clean surfaces. [{{{Spray} {or} {swab}} hard, non-porous working surfaces} {or} {Soak cutting edge of tool}] with a solution of 1 fl. oz. of this product per gal. of water {(or equivalent use dilution)} before each work period and again after each plant is completed {to help control transfer of diseases such as *Botrytis*, crown rot, downy mildew, *Erwinia* and root rot†}. Allow surface to remain visibly wet for 10 minutes. To apply solution as a sprayer application, use as a coarse spray only and spray 6-8 inches from surface. Do not breathe spray. Wipe up excess liquid or allow to air dry. {Dry and oil tools at the end of each workday.} Prepare a fresh solution daily or when visibly dirty. (Not for use in CA.)

For Disinfecting Bag Less Vacuum Cleaners: Turn off and unplug vacuum cleaner. Remove the hard, non-porous container that houses collected material from the vacuum cleaner. Empty contents into a waste receptacle. Rinse collection container with water and wipe clean to remove any additional collected material. Prepare a use solution of [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} and apply use solution to collection container with a brush, cloth, mop, sponge, {{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}. For sprayer applications, spray 6 – 8 inches from surface. Do not breathe spray}. Allow surfaces to remain visibly wet for 10 minutes. Wipe up excess liquid with a clean cloth or sponge or allow to air dry. Reattach container to vacuum cleaner.

For Disinfecting Non-Porous Vacuum Cleaner Brushes: Turn off and unplug vacuum cleaner. Remove the non-porous brushes from vacuum cleaner. Prepare a use solution of [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} and submerge brush in use solution so as to wet surfaces thoroughly. Allow surfaces to remain visibly wet for 10 minutes. Wipe up excess liquid with a clean cloth or sponge or allow to air dry. Reattach brushes to vacuum cleaner.

For Control of Drosophila Spp. And Phoridae Family of Flies On Non-Food Contact Surfaces: To control flies on hard, non-porous non-food contact surfaces such as floors, walls, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, bars, kitchens, dishwashing areas, bar and wait station areas, and other food storage areas. After removing gross filth, apply a solution of [{1 fl. oz.} {one 1 fl. oz. packet}] of this product per gal. of water {(or equivalent use dilution)} to surfaces and locations where flies breed. Spray surfaces thoroughly or apply by pouring, mopping, or sponging onto the surface. Allow surface to remain visibly wet for 10 minutes. Repeat application 1 – 2 times per week or as needed. Do not contaminate food and food packaging.

For Control of Small Flies in Drains: For control of small flies: Drosophila spp. and the Phoridae family. Spray or pour solution of [{1 fl. oz.} {one 1 fl. oz. packet}] of this product per gal. of water {(or equivalent use dilution)} into the drain during time of lowest level of drain use. Add 14 fl. oz. of use solution daily to each drain to maintain fly control. Apply product around the edge of the and thoroughly coat inside of drain. Repeat application 1 – 2 times per week or as needed. Do not contaminate food and food packaging.

Dressing Plant: Disinfect hard, non-porous equipment, utensils, walls and floors in poultry and animal dressing plants. Disinfect offal rooms, exterior walls and loading platforms of dressing plants. Cover or remove all food and packaging

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materials. Remove all heavy soils prior to application. Use 1 fl. oz. per gal. of water. Saturate all surfaces with use solution and scrub to loosen all soils. Surfaces must remain visibly wet for 10 minutes, then thoroughly rinsed with potable water before operations are resumed.

For Disinfecting Rendering Plants: To disinfect hard, non-porous equipment, utensils, walls, and floors in poultry and animal rendering plants {including offal rooms, exterior walls, and loading platforms}. Cover or remove all food and packaging materials. Remove all heavy soils prior to application. Saturate surfaces with a solution of [{1} {2}] fl. oz. of this product per gal. of water and scrub to loosen all soils. Surfaces must remain visibly wet for 10 minutes, and then be thoroughly rinsed with potable water before operations are resumed.

{ANIMAL PREMISES}

{"Special Instructions for Inactivating Avian Influenza A" and Other Animal Viruses* Listed On This Label}

{or}

{Veterinary}, {Animal Care} and {Animal Laboratory} Facilities/ {Zoos} / {Pet Shops} / {Kennels} and {Farm Premise} Disinfection / {Virucidal*} Directions:

For cleaning and disinfecting hard, non-porous surfaces: equipment used for feeding or watering animals, utensils, instruments, cages, kennels, stables, catteries pens, stalls and etc. Remove all animals and feeds from premises, animal transportation vehicles, crates, pens, stalls and etc. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals. Empty all {troughs, racks and} feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use solution of [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} and allow to remain visibly wet for a period of 10 minutes. Wipe or allow to air dry. Immerse all animal handling and restraining equipment as well as forks, shovels, and scrapers used to remove litter and manure. Thoroughly scrub all treated surfaces, then rinse all surfaces that come in contact with food, including equipment used for feeding or watering, with potable water before reuse. {*For "Veterinary Practice…"* Thoroughly scrub all treated feeding and watering appliances with soap or detergent, and rinse with potable water before reuse.} Ventilate buildings, animal enclosures, {vehicles} and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.

{Alternate Numbered Format}

For cleaning and disinfecting hard, non-porous surfaces: equipment used for feeding or watering animals, utensils, instruments, cages, kennels, stables, catteries pens, stalls and etc.

1. Remove all animals and feeds from premises, animal transportation vehicles, crates, pens, stalls and etc.
2. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals.
3. Empty all {troughs, racks and} feeding and watering appliances.
4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
5. Saturate surfaces with a use solution of [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} and allow to remain visibly wet for a period of 10 minutes. Wipe or allow to air dry.
6. Immerse all animal handling and restraining equipment as well as forks, shovels, and scrapers used to remove litter and manure.
7. Thoroughly scrub all treated surfaces, then rinse all surfaces that come in contact with food, including equipment used for feeding or watering, with potable water before reuse. {*For "Veterinary Practice…"* Thoroughly scrub all treated feeding and watering appliances with soap or detergent, and rinse with potable water before reuse.}
8. Ventilate buildings, animal enclosures, {vehicles} and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.

Poultry and Swine Premise Disinfection{/Virucidal*} Directions: Remove all animals and feeds from premises, vehicles, and enclosures such as coops and crates. Remove all litter, droppings and manure from hard, non-porous floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Use [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)}. Saturate surfaces with the disinfecting solution and allow to remain visibly wet for 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure. Ventilate buildings, cars, trucks, coops and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse.

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Hatcheries: Use to treat hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard, non-porous surfaces. Use 1 fl. oz. per gal. of water. Leave all treated surfaces visibly wet for 10 minutes or more. Allow to air dry.

Vehicles: To [{clean} {and} {disinfect}] hard, non-porous surfaces on vehicles including mats, crates, cabs, and wheels with water and this product. Use [{1} {2}] fl. oz. per gal. of water. Apply use solution to treat all vehicles. Leave treated surfaces visibly wet for 10 minutes or more. Allow to air dry.

Reptile Tank Cleaning and Disinfection Directions: Remove all reptiles from the [{enclosure} {tank}] prior to cleaning and disinfecting. Remove all litter or drippings from surfaces. Empty all equipment used for feeding or watering reptiles. Thoroughly clean surfaces with soap or detergent and rinse with water. Apply disinfecting and virucidal* solution of [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(800 ppm active)} {(1,600 ppm active)} to hard, non-porous surfaces of the [{enclosure} {tank}]. Apply by cloth, mop, brush, sponge, {by immersion,} {{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}. For spray applications, spray 6-8 inches from surface. Do not breathe spray}. Allow surfaces to remain visibly wet for 10 minutes. Wipe dry {with a paper towel}. Rinse surfaces that come in contact with food with potable water before reuse. Allow the [{enclosure} {tank}] to ventilate for a minimum of 10-15 minutes before replacing the reptiles. Prepare a fresh solution daily or when visibly dirty.

Note: Do not apply this product directly onto the reptile. If this product comes into contact with the reptile's skin, then immediately wash the material off of the animal with lukewarm water. If the reptile ingests this product, contact your veterinarian immediately.

Terrarium and Small Animal Cage and Cage Furniture Disinfection: {Animals frequently defecate on rocks and other hard, non-porous cage furniture items inside your terrarium. This can result in high bacteria and ammonia levels that can lead to possible infection/disease in your animals. When used regularly, this product can eliminate these high bacteria/ammonia levels in your cage and on your cage furniture items.} (Do not use on porous rocks, hot rocks, and driftwood.)

1. Remove all animals.
2. Thoroughly clean surfaces and objects {caves, cage furniture, feeding and watering dishes, and appliances} including the substrate in the terrarium or cage with soap or detergent and rinse with water.
3. Saturate all hard, non-porous surfaces {such as floors, walls, and cages} with the disinfecting and virucidal* solution of [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)} so as to wet thoroughly.
4. Apply by cloth, mop, brush, sponge, {by immersion,} {{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray}. Rub with brush, cloth, or sponge. For smaller surfaces, use a trigger spray bottle to spray surfaces with solution.
5. Allow surfaces to remain visibly wet for a period of 10 minutes.
6. Saturate gravel as above and let stand for 10 minutes. Place in bucket of clean water and swirl for 15 – 30 seconds. Thoroughly air dry before returning to terrarium.
7. Thoroughly scrub all treated surfaces (except gravel) with soap or detergent and rinse with potable water before reuse.
8. Do not return animals to the habitat until it is dry and ventilated.
9. Clean terrarium at least once weekly or more as needed. Change cloth, sponge, or towels frequently to avoid redeposition of soil.
10. Prepare a fresh solution daily or more often if use solution becomes visibly soiled or dirty.

Note: Substrates for desert terrariums (i.e. gravel) must be completely dry before returning to terrarium to avoid high humidity levels. Always replace substrate if a foul odor persists. Do not apply this product directly onto the animal. If this product comes into contact with animal's skin, immediately wash the material off of the animal with lukewarm water. If the animal ingests this product, contact your veterinarian immediately.

TO SANITIZE HOOF TRIMMING EQUIPMENT: Prior to application, pre-clean hoof trimming equipment before and after use on each animal with detergent and warm water or compatible cleaner to remove soil using a pre-scrape, pre-flush, or when necessary, pre-soak followed by a potable water rinse. To sanitize, add [{1.2 fl. oz.} {one 1.2 fl. oz. packet}] of this product per 2 gal. of water {(450 ppm active)} {(or equivalent use dilution)} and apply to trimmer surfaces with a sponge, brush, cloth, {by immersion,} {[{hand pump} {coarse}] trigger spray device}. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray}. Treated surfaces must remain visibly wet for 3 minutes. Prepare a fresh solution daily or when visibly dirty.

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{FOOD CONTACT SURFACE SANITIZING}

To Sanitize Food Contact Surfaces:

(or)

To Sanitize Food Contact Surfaces, Food Processing Equipment and Other Hard, Non-Porous Surfaces {In Food Processing Locations,} {Public Eating Places,} {Meat Plants,} {Bakeries,} {Canneries,} Beverage Plants,} {Dairies,} {Restaurants} {and Bars {In A Three Compartment Sink}} {(REGULATED BY 40 CFR § 180.940(a)(c))}:

Use this product to sanitize pre-cleaned hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard, non-porous surfaces in federally inspected meat and poultry plants or restaurants. Prior to application, allow refrigerated or heated surfaces to come to room temperature. Remove gross food particles and soil by a pre-flush, pre-scrape or when necessary, a 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.

*(**Note to Reviewer:** On the final printed label either the dilution table and/or one of the dilution lists (or equivalent use dilution) will be used. If the dilution table is used, then the 200 – 400 ppm active dilution instruction from the dilution list will be used.)*

To prepare a 200, 300 or 400 ppm active solution use the following dilution [{table} {and} {or} {list}]. Prepare the correct dilution rate based upon the appropriate use site.

Food Contact Surface Sanitizing Dilution Table:

Active solution	1 gal.	4 gal.	10 gal.	20 gal.
200 ppm	0.25 fl. oz.	1.0 fl. oz.	2.5 fl. oz.	5.0 fl. oz.
300 ppm	0.38 fl. oz.	1.5 fl. oz.	3.8 fl. oz.	7.5 fl. oz.
400 ppm	0.50 fl. oz.	2.0 fl. oz.	5.0 fl. oz.	10.0 fl. oz.

(or)

{Dilution List}

1 fl. oz. of this product per 4 gal. of water {(0.25 fl. oz. per gal. of water)} {(200 ppm active quat)} {(or equivalent use dilution)}
(or)
1.5 fl. oz. of this product per 4 gal. of water {(0.38 fl. oz. per gal. of water)} {(300 ppm active quat)} {(or equivalent use dilution)}
(or)
2 fl. oz. of this product per 4 gal. of water {(0.5 fl. oz. per gal. of water)} {(400 ppm active quat)} {(or equivalent use dilution)}
(or)
– – – – 1 – 2 fl. oz. of this product per 4 gal. of water {(0.25 – 0.5 fl. oz. per gal. of water)} {(200-400 ppm active quat)} {(or equivalent use dilution)}

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized hard, non-porous food processing equipment in a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} for at least [(1 minute) (60 seconds)]. Allow sanitized surfaces to adequately drain {and then air dry} before contact with food {so that little or no residue remains}. Do not rinse.

Articles too large for immersing, apply a use solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a brush, cloth, mop, sponge, auto scrubber, {{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray}. Surfaces must remain visibly wet for at least [(1 minute) (60 seconds)] followed by adequate draining {and air drying}. Do not rinse.

U.S. Public Health Service Food Service Recommendations for Cleaning and Sanitizing:

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.

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3. Sanitize hard, non-porous equipment and utensils by immersion in *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} for at least 1 minute at a temperature of at least 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply use solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} by rinsing, spraying, or swabbing until thoroughly wetted and allow to remain visibly wet for 1 minute.
5. {Allow sanitized surfaces to adequately drain {and then air dry} before contact with food.} Do not rinse.
6. Prepare a fresh solution daily or when visibly dirty.

CLOSED LOOP {CIRCULATION} SANITIZING {– FOOD PROCESSNG EQUIPMENT FLOW/PRESSURE METHOD}:

1. Disassemble equipment and thoroughly clean after use.
2. Assemble equipment into operational position prior to sanitizing.
3. Prepare a sanitizing solution equal to 110% of the volume capacity of the equipment by diluting *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)}.
4. Pump the solution through the system until full flow is obtained at all extremities and the system is completely filled with sanitizer and all air is removed. Surfaces must remain visibly wet for at least 1 minute.

CLEAN-IN-PLACE (CIP) METHOD {FOR} {DAIRY}, {DAIRY FARM} {AND} {FOOD PROCESSING FACILITIES}:

1. Thoroughly flush, clean, and potable water rinse the system.
2. Prepare required volume of sanitizer solution needed by diluting *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)}.
3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of the system.

*(**Note to Reviewer:** The one of the following 2 statements can be used for specific Wisconsin State Board of Health Directions for Eating Establishments)*

{In dairy processing facilities and restaurants in Wisconsin, clean equipment with a good detergent and follow with a potable water rinse, then rinse equipment with a sanitizing solution of 1 – 2 fl. oz. of this product per 4 gal. of water {(0.25 – 0.5 fl. oz. per gal. of water)} {(200-400 ppm active quat)} {(or equivalent use dilution)}

Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

(or)

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

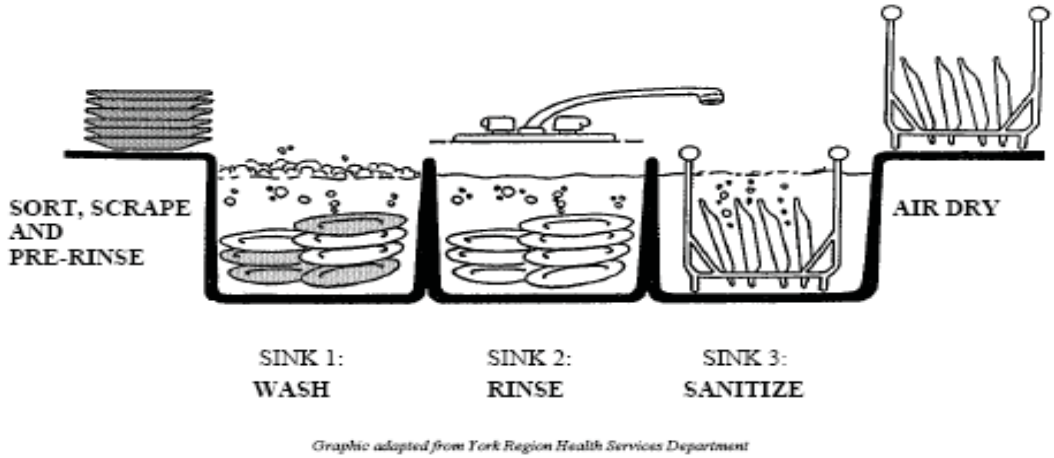
1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of *(insert a dilution of 200 ppm active or higher dilution from dilution from list)*. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary codes.
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 HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

To Sanitize Food Processing Equipment, Utensils, and Other Food Contact Articles Regulated by 40 CCFR 180.940 (a) {In a Three Compartment Sink}:

1. Scrape, flush, or presoak articles {whether mobile or stationary} to remove gross 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 *(Insert appropriate food contact dilution from list)* for at least [(1 minute) (60 seconds)]. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain {and then air dry}. Non-immersed items must be allowed to air dry. Do not rinse.

*(**Note to reviewer:** The following graphic or a graphic of similar content may accompany any of the above food contact sanitization sections.)*



Graphic adapted from York Region Health Services Department

Sanitizing of {Refrigerated} Food Processing Equipment and Other Hard, Non-Porous Surfaces In Food Contact Locations: For sanitizing {{food processing equipment,} {dairy equipment,} {refrigerated storage and display equipment} {and} {other}} hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles.

1. Turn off refrigeration. Allow surfaces to come to room temperature. ***(Note:** Use this direction only if applicable.)*
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. ***(Note:** Use this direction only if applicable.)*
3. Apply a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} by direct pouring, by circulating through the system, {or by [{hand-pump} {coarse}] trigger spray device. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray.} Surfaces must remain visibly wet for at least 1 minute.
4. [{Drain thoroughly before reuse} {Allow sanitized surfaces to adequately drain}] before contact with food/liquid. Do not rinse. Return machine to service.
5. Prepare a fresh solution daily or when visibly dirty.

Sanitization of Interior Hard, Non-Porous Surfaces of [{Ice Machines}, {Water Coolers}, {Water Holding Tanks} {and} {Pressure Tanks}]: ***(Note to Reviewer:** Must choose appropriate instructions below.)*

Ice Machines – Sanitization must occur after initial installation, after the machine is serviced, and periodically during its use.

1. Shut off incoming water line to machine and turn off refrigeration. Allow surfaces to come to room temperature.
2. Wash with a compatible detergent and rinse with potable water before sanitizing. ***(Note:** Use this direction only if applicable.)*
3. Apply a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} by mechanical spray, direct pouring, or by circulating through the system.
4. Allow surfaces to remain visibly wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid.
5. Return machine to normal operation.

{or)

To Sanitize Ice Machines:

1. Turn off refrigeration and allow surfaces to come to room temperature.
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Apply a solution of *(insert appropriate food contact dilution from list)* {(or equivalent use dilution)} by mechanical spray, directly pouring, or by recirculating through the system.
4. Allow surfaces to remain visibly wet or solution to remain in equipment for at least 60 seconds.
5. Drain thoroughly before reuse and allow to air dry.

[{Water Coolers}, {Water Holding Tanks} {and} {Pressure Tanks}] – Sanitization must occur after initial installation, after the system is serviced, and periodically during its use.

1. Shut off incoming water line.
2. Allow surfaces to come to room temperature.

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3. [{Units} {Tanks}] must be washed with a compatible detergent and rinsed with potable water before sanitizing. *(**Note:** Use this direction only if applicable.)*
4. Prepare a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)}. Apply and/or circulate solution to wet all hard, non-porous surfaces for a minimum contact of 1 minute.
5. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.
6. Return to service by opening incoming water lines.

Sanitization of Interior Hard, Non-Porous Surfaces of Water Softeners, Ultra Filtration, and Reverse Osmosis (RO) Units:

Water Softeners – Sanitization must occur after initial installation, after the system is serviced, and periodically during its use.

1. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. *(**Note:** Use this direction only if applicable.)*
2. Backwash the softener and add a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} to the brine tank well. {The brine tank must have water in it to permit the solution to be carried into the softener.} {**Note:** Standard system capacity is 48 gal.}
3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 1 minute.
4. Backwash the softener with potable water to make sure all sanitizing solution is thoroughly rinsed from the unit before returning the system to service. Return system to service. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

Reverse Osmosis (RO) Units – Sanitization must occur after initial installation, after the system is serviced, and periodically during its use.

1. Turn off RO system, drain storage tank and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane element. Membrane element must be sterilized separately.
2. Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing. *(**Note:** Use this direction only if applicable.)*
3. Fill empty pre-filter housing with a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)} and turn on raw water. {**Note:** Standard system capacity is 1 – 2 gal.}.
4. After holding tank is full, let system stand idle for a minimum of 1 minute. Turn off water. Drain holding tank.
5. Before the system is put back into service, flush system with potable water to ensure sanitizing solution is rinsed thoroughly from system. Return unit{s} to normal operation. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element, and post filter.

To Sanitize {Soft Serve} {Food} {and} {Frozen} {Beverage} Dispensing Equipment:

1. Wash equipment with a compatible detergent and rinse with potable water and allow surfaces to come to room temperature prior to sanitizing.
2. Fill equipment with a solution of *(insert appropriate food contact dilution from list)* {(or equivalent use dilution)}.
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly {and allow to air dry} before reuse. Do not rinse.

Sanitizing Hard, Non-Porous, Non-Edible Outside Surfaces of Airtight, Sealed Packages Containing Food or Non-Food Products: This product may be used as a final sanitizing rinse for hard, non-porous non-edible outside surfaces of airtight, sealed packages containing food or non-food products at a use solution of *(insert appropriate food contact dilution from list)*. The treated hard, non-porous, non-edible packaging, such as food wraps and meat casings, must be removed and discarded before packaged food products are further processed or consumed. All surfaces must be exposed to the sanitizing solution for a period of not less than 1 minute. Drain thoroughly. No rinse necessary. This is not to be used on porous surfaces.

To Sanitize Sanitary Filling Equipment: Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use solution of *(insert appropriate food contact dilution from list)* {(or equivalent use dilution)} for final washer and rinser applications. Allow surfaces to remain visibly wet for at least 60 seconds. Drain thoroughly {and allow to air dry} before reuse. Do not rinse.

Beverage Dispensing and Sanitary Filling Equipment Sanitizer Directions: For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is [{to be proportioned into the final rinse water line of the container washer or rinser} {for the exterior application for the filler and closing machine}]. Fill equipment with a solution of *(Insert appropriate food contact dilution from list)* {(or equivalent use dilution)}. Surfaces must

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remain visibly wet for at least 1 minute or until operations resume, at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain {and then air dry} before contact with liquid. Do not rinse.

To Sanitize Beer Fermentation and Storage Tanks: Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use solution of *(insert appropriate food contact dilution from list)* {(or equivalent use dilution)} for mechanical or automated systems. Allow surfaces to remain visibly wet for at least 60 seconds. Drain thoroughly {and allow to air dry} before reuse. Do not rinse.

Restaurant and Bar Rinse – Sanitizing Eating and Drinking Utensils

1. Scrape and pre-flush utensils to remove excess soil.
2. Wash with good detergent or compatible cleaner
3. Rinse with potable water.
4. Sanitize in a solution of *(insert appropriate food contact dilution from list)* {(or equivalent use dilution)}.
5. Drain and air dry.

For Continuous Treatment of Conveyors: Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. During processing, apply this product at *(insert appropriate food contact dilution from list)* {(or equivalent use dilution)} to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other hard, non-porous conveyor equipment. Allow surfaces to remain visibly wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray. Use 200 ppm to 400 ppm quat level in Wisconsin dairy processing facilities.

To Sanitize Egg Shells Intended for Food: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a use solution of *(insert appropriate food contact dilution from list)* {(or equivalent use dilution)}. The solution must be equal to or warmer than the eggs, but not to exceed 130ºF. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

Note: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

Sanitizing – Non-Porous Gloved Hands: To reduce cross-contamination between treated surfaces into {animal areas and} the packaging and storage areas of food plants, dip, soak or spray pre-washed {plastic, latex or other synthetic rubber} gloved hands so that there is enough sanitizing solution to cover the gloved area. For sprayer applications, use a coarse spray device and spray the glove surfaces until thoroughly wetted. Do not breathe spray. **Do not let sanitizing solution come in contact with exposed skin.** Make up the sanitizing solution by adding *(insert appropriate food contact dilution from list)* {(or equivalent use dilution)}. Dip, soak or spray in solution and allow gloved hands to remain visibly wet for at least 60 seconds. No potable water rinse is allowed. Change the sanitizing solution at least daily or when solution appears dirty.

Waterproof Glove Sanitizing Directions: To reduce cross contamination into processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing. Then place gloved hand in a use solution of *(insert appropriate food contact dilution from list)* {(or equivalent use dilution)} for sixty seconds. Do not rinse. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

{NON-FOOD CONTACT SURFACE SANITIZING}

Non-Food Contact Surface Sanitizing: Pre-clean visibly soiled surfaces. Add [{1.2 fl. oz.} {one 1.2-fl. oz. packet}] of this product per 2 gal. of water {(450 ppm active)} {(or equivalent use dilution)}. Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, {by immersion,} {auto scrubber,} {{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray}. Treated surfaces must remain visibly wet for 3 minutes. {Wipe dry with a sponge, mop, disposable wipe, or cloth or allow to air dry.} Prepare a fresh solution daily or when visibly dirty.

Ultrasonic Bath Sanitizer Directions: Pre-clean visibly soiled surfaces. Use this product to sanitize hard, non-porous, non- critical objects compatible with ultrasonic cleaning units. Pour a use solution of {{1.2 fl. oz.} {one 1.2-fl. oz. packet}} of this product per 2 gal. of water {(or equivalent use dilution)} {(450 ppm active)} directly into bath chamber. Place objects into

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unit and operate for a minimum of 3 minutes, {according to manufacturer's use directions}. Remove objects and rinse with {sterile} water. {Allow to air dry.} Prepare a fresh solution daily or when visibly dirty.

Note: This product in its use solution is compatible with stainless steel, aluminum, and most other hard, non-porous surfaces. Before product use, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.

Sanitization of Hard, Non-Porous Surfaces On Personal Protective Equipment {(Respirators)}: Add [{1.2 fl. oz.} {one 1.2-fl. oz. packet}] of this product per 2 gal. of water {(or equivalent use dilution)} {(450 ppm active)}. Gently mix for uniform solution. Apply solution to surfaces of the respirator with a sponge, brush, cloth, {by immersion,} {{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray}. Thoroughly wet surfaces to be sanitized. Treated surfaces must remain visibly wet for 3 minutes. Remove excess solution from equipment prior to storage. Prepare a fresh solution daily or when visibly dirty.

{{Shoe} {Boot} {Entryway}} {Bath} Sanitizer Directions: To reduce cross-contamination on treated surfaces {{from} {area to area} {in} {animal areas} {entryways} {and} {the packaging and storage areas of food plants}}, shoe baths containing 1 inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries, and at all the entrances to the production and packaging rooms. [{Scrape} {or} {brush}] waterproof shoes and place in a use solution of 1.2 – 2.1 fl. oz. of this product per 2 gal. of water {(or equivalent use dilution)} {(450 – 800 ppm active)} use solution {or allow to remain wet} for 3 minutes prior to entering area. Prepare a fresh solution daily or when visibly dirty.

For Foot Dip of Waterproof Footwear: Use this product at 1.2 – 2.1 fl. oz. per 2 gal. of water {(or equivalent use dilution)} {(450 – 800 ppm active)} in foot dip tray. Shoe baths must contain at least 1 inch of freshly made solution and be placed at the entrances to buildings. [{Scrape} {or} {brush}] shoes [{and} {place in diluted solution} {or} {allow to remain visibly wet}] for 3 minutes before entering building {or in entryways}. Prepare a fresh solution daily or when visibly dirty.

Shoe Foam {Sanitizer} Directions: To reduce cross-contamination between treated surfaces {{from} {area to area} {in} {animal areas} {entryways} {and} {the packaging and storage areas of food plants}}, apply a foam layer approximately 0.5 – 2 inches thick made from a solution of 1 to 1.5 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(800 – 1200 ppm active)} at all entrances to buildings, hatcheries, and production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. [{Scrape} {or} {brush}] waterproof shoes. [{Stand and/or walk through foamed area} {or} {Allow to remain visibly wet}] for 3 minutes prior to entering area. Foam area must be washed and replaced daily or when it appears visibly soiled or dirty.

Shoe Spray Sanitizing Directions: For visibly soiled exterior surfaces of [{work boots} {shoes} {footwear}], {{scrape} {wipe}] with brush, sponge or cloth to remove excess dirt.

1. Prepare a spray bottle by adding 1.2 – 2 fl. oz. of this product per 2 gal. of water {(or equivalent use dilution)} {(450 – 800 ppm active)}.
2. Spray sole of {waterproof} [{work boot} {shoe} {footwear}] 6 – 8 inches away from surface to thoroughly wet entire surface.
3. Repeat procedure on other sole.
4. Treated surfaces must remain visibly wet for 3 minutes.
5. [{Allow to air dry} {{Wipe up} {Absorb}}] excess product {with a clean cloth}.

(For food processing or other facilities that have installed entryway sanitizing systems.)
Entryway Sanitizing Systems: To reduce cross-contamination on treated surfaces from area to area, set the system to deliver a sanitizing solution of 1.2 – 2.2 fl. oz. of this product per 2 gal. of water {(or equivalent use dilution)} {(450-850 ppm active)}. The [{spray} {foam}] must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to floor. Do not mix other foam additives with the sanitizing solution.

To Sanitize [{Barber} {Manicure} {Nail} {Salon}] Instruments and Tools: Pre-clean visibly soiled surfaces. Immerse hard, non-porous barber/salon instruments and tools {such as combs, brushes, razors, scissors, blades and manicure and pedicure instruments} in a use solution of 1.2 fl. oz. of this product per 2 gal. of water {(or equivalent use dilution)} for at least [{3} {three}] minutes. Rinse thoroughly and dry before use. Prepare a fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

Note: Plastics may remain immersed until ready to use. Stainless steel shears and instruments must be removed after 10 minutes, rinsed, dried, and kept in a clean non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments.

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SANITIZATION OF EXTERIOR HOUSEHOLD SURFACES DIRECTIONS

Preparation of Use Solution: Apply a use solution of 1.2 fl. oz. per 2 gal. of this product per gal. of water {(or equivalent use dilution)} to sanitize hard, non-porous exterior surfaces such as vinyl, plastic, sealed concrete, painted or sealed woodwork, and sealed stucco. Surfaces to be treated include house siding, decks, patios, walkways, and driveways. One-half gal. of diluted product will treat 200 – 300 sq. ft. of hard, non-porous surfaces.

Application: Pre-clean visibly soiled areas. Apply solution with a brush, mop, cloth, sponge, {auto scrubber,} {{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}, {or with a low-pressure {(less than 60 psi)} airless sprayer} so as to wet surfaces thoroughly. For sprayer applications, spray 6 – 8 inches from surface. Do not breathe spray}. If using a pressure washer with high-pressure spray to sanitize hard, non-porous surfaces, wear suitable respiratory protective equipment and protective eyewear to control exposure to spray. Treated surfaces must remain visibly wet for 3 minutes.

{FOGGING DIRECTIONS – NON-PUBLIC HEALTH}

{All surfaces must be cleaned and disinfected in accordance with label directions prior to fogging.}

Directions for Cleaning in Dairies, Beverage and Food Processing Plants Using Fogging Devices: Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After disinfecting, fog desired areas using 1 quart per 1,000 cubic ft. of room area with a solution containing 1.5 fl. oz. of product per gal. of water {(1,200 ppm active)} {(or equivalent use dilution)}. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. When fogging is complete, ventilate buildings and other closed spaces. All food contact surfaces must be sanitized with an EPA registered food contact surface sanitizer solution prior to use. All food contact surfaces must be thoroughly rinsed with potable water prior to sanitizing.

{FOGGING IN POULTRY HOUSES}

Fogging in Hatchery Rooms, Device Incubators, and Hatchers: Prior to fogging, remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls, and surfaces of the room to be treated. Empty all troughs, racks and other feeding and watering appliances. Do not house livestock or employ equipment until treatment has been absorbed or dried. Do not allow people or animals to contact or breathe this saturate for a minimum of 2 hours. Thoroughly clean all surfaces with soap or detergent and rinse with water. Fogging is to be used in addition to acceptable manual cleaning and disinfecting of room and machine surfaces.

For Hatchery Rooms: Thoroughly clean all surfaces with soap or detergent and rinse with water. Calculate the volume of the room to determine volume of solution needed to fog the room (one quart per 1000 cu. ft. of room area). Prepare a solution containing 4 fl. oz. per 1 gal. of water {(up to 200 ppm hardness)} and fog desired areas using a mechanical fogging apparatus. Thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.

For Device Incubators and Hatchers: Calculate the volume of the room to determine volume of solution needed to fog the room (one quart per 1000 cu. ft. of room area). Prepare a solution containing 4 fl. oz. per 1 gal. of water {(up to 200 ppm hardness)} and fog desired areas using a mechanical fogging apparatus. Saturate by dipping, soaking, fogging or spraying (as appropriate) this mixture into setters and hatchers immediately after transfer.

Repeat daily in setters and every 12 hours in hatchers. Discontinue hatcher treatments at least 24 hours prior to pulling the hatch. It is acceptable to saturate setters and hatchers with a 4 fl. oz. per gal. solution of this product on an hourly or every other hour basis. If this is done, saturate for 30-90 seconds once per hour or once every two hours. When the saturation process is completed, ventilate buildings and other closed spaces. Thoroughly scrub all treated surfaces with soap or detergent and rinse with
potable water before reuse.

*(**Note to Reviewer:** The following statements must be used with any of the previous four (4) fogging directions for use.)*

Note: The fog generated is irritating to the eyes, skin, and mucous membranes. Under no circumstances must a room or building be entered by anyone within 2 hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a minimum of NIOSH-approved particulate filtering facepiece respirator with any N, R, or P filter, goggles, gloves, long sleeves, and long pants.

{DEODORIZER AND CLEANING}

General Deodorization: To deodorize, apply 0.5 – 1 fl. oz. of this product per 1 gal. of water {(or equivalent use dilution)} to hard, non-porous surfaces. [{Rinse} {Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}].

Deodorizing Directions: This product deodorizes garbage storage areas, garbage bins, toilet bowls and any other hard, non-porous surfaces in odor causing areas. Mix ½ fl. oz. per gal. of water and apply solution to surfaces. Thoroughly wet surfaces, allow to air dry.

General Cleaning: For general cleaning, use 12 fl. oz. per 4 gal. of water. Apply use solution with a cloth, mop, sponge, disposable wipe, sprayer or by immersion to thoroughly wet the surfaces. Wipe or rinse with potable water or allow to air dry. A potable water rinse is required when used on food contact surfaces as a cleaner. For visibly soiled surfaces, Pre-clean first. Prepare a fresh solution for each use or more often if solution becomes visibly diluted, clouded or soiled.

Pre-Passivation Cleaning: For cleaning prior to passivation, use up to a 3% use solution (up to 4 fl. fl. oz. per gal. of water). Apply use solution manually or by mechanical application to thoroughly clean surfaces. Rinse with potable water or follow with detergent cleaning step. Can capture and re-use solution for additional cleaning if desired.

RV Holding Tanks/Recreational Vehicles: For toilet waste and holding tanks, cover bottom of holding tank with water and add 0.5 – 1 fl. oz. of this product per 1 gal. of water to deodorize. If odors return before time to empty, add another 0.5 – 1 fl. oz. of this product per 1 gal. of water to the tank. For kitchen waste, add 0.5 – 1 fl. oz. of this product per 1 gal. of water to gray water tank as needed to control malodors created by dirty dishwater. (Not for use in CA.)

Automotive Uses: A solution of 0.25 – 1 fl. oz. of this product per 1 gal. of water will effectively neutralize {damp} {musty} odors. Spray or apply onto seats, carpets, headliner, and ashtray or into trunk and all vents to eliminate odors from tobacco, food, beverage spills, and musty carpet. For sprayer applications, use a coarse spray device. [{Wipe up excess liquid {with a paper towel}} {and} {or} {Allow to air dry}]. (Not for use in CA.)

Air Freshener: A solution of 0.25 – 1 fl. oz. of this product per 1 gal. of water will effectively neutralize {damp} {musty} odors caused by mildew in storage areas, basements, closets, bathrooms, and A/C filters. Spray to eliminate odors from tobacco, food, beverage spills, and musty carpet. For sprayer applications, use a coarse spray device. [{Wipe up excess liquid {with a paper towel}} {and} {or} {Allow surface to air dry}]. (Not for use in CA.)

Waterbed Conditioner (Not for use in CA.)**:** When used as a waterbed conditioner, this product eliminates odor. If bed has not been treated properly, drain bed completely. Add 15 gal. of water, mix vigorously, drain bed again. Fill bed with water and follow dosage directions.
Dosage: To eliminate odor, add 4 – 8 fl. oz. of this product in a [{waveless/fiber} {free flow}] waterbed of 90 – 180 gal. capacity. Repeat application every 4 – 6 months.

Glass Cleaning{/Deodorizing} Directions: Use a solution of 0.25 – 1 fl. oz. of this product per gal. of water to clean and deodorize windows, mirrors, and glass surfaces. Use a coarse spray device. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray. Rub with sponge or cloth. Change cloth, sponge, or towels frequently to avoid re-deposition of soil.

For Deodorizing Garbage Cans, Garbage Trucks, Industrial Waste Receptacles and Garbage Handling Equipment: It is especially important to pre-clean for this product to perform properly. Apply a wetting concentration of 3.25 fl. oz. of this product per gal. of water {(or equivalent use dilution)} {(2500 ppm active quaternary)}.

For Odors Caused by Dogs, Cats and Other Domestic Animals: Use on rugs, floors, walls, tile, cages, litter boxes, mats, floor coverings, or any surface soiled by a pet. Test a small inconspicuous area first. Blot problem area. Then follow directions for “General Deodorization”.

Cleansing of Body Surfaces and Body Orifices of Human Remains: To cleanse away skin secretions and accompanying malodor, to insure the removal of all soil and bloodstains, and to remove and reduce surface contamination, apply 1 fl. oz. of this product per gal. of water {(or equivalent use dilution)} to the surfaces and body openings, natural or artificial. Allow a 10-minute contact time for optimal results. Bathe the entire body using sponge or washcloth. A soft brush may be employed on surfaces other than the face. Prepare a fresh solution for application to each remains.

Drain Cleaning: For cleaning drains, dilute 1.25 fl. oz. of this product per one gal. of water. Pour solution down drain being sure to coat all sides of drainpipe. Allow all treated surfaces exposed to solution to air dry.

Cleansing Aids: For cleaning plastic brooms, brushes, squeegees, wet/dry vacuums and condensate removal equipment, dilute 1.25 fl. oz. of this product per one gal. of water to provide 1000 ppm active quaternary. The cleaning aids should either be stored dry or in a use solution of this product of 1000 ppm active quaternary.

(Note to Reviewer: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. “This product” can be substituted with actual product name in the marketing and directions for use.)

Boot Cleaning: Wash, foam or coarse spray boots with solution of 1.25 fl. oz. of this product per one gal. of water. Allow all treated surfaces to air dry. Change solution daily or when solution becomes visibly dirty. For use with non-porous water-resistant boots.

For Use on Finished Floors: To limit gloss reduction use this product at 1 fl. oz. per gal. of water. Apply with a damp mop or auto scrubber.

{CARPET CLEANING}

Special Instructions for Cleaning Carpets: This product can be used to clean carpets in industrial, institutional, commercial {and residential} areas such as {homes,} motel and hotel chains, nursing homes, schools, and hospitals. For use on wet cleanable synthetic fibers. Do not use on wool. Vacuum carpet thoroughly prior to cleaning. Test fabric for color fastness.

For Portable Extraction Units: Mix 1.1 fl. oz. of this product per gal. of water {(or equivalent use dilution)}.

For Truck Mounted Extraction Machines: Mix 1.1 fl. oz. of this product per gal. of water {(or equivalent use dilution)} and meter at 5 gal. per hour.

For Rotary Floor Machines: Mix 1.1 fl. oz. of this product per gal. of water {(or equivalent use dilution)} and apply at the rate of 300 – 500 sq. ft. per gal.

Do not mix this product with other cleaning products. Follow the cleaning procedures specified by the manufacturer of the cleaning equipment. After using this product set the carpet pile and protect the carpet from furniture legs and bases while drying. Do not over wet. If applied to stain resistant nylon carpet, apply a fabric protector according to the carpet manufacturer's directions.

CARPET [{CLEANING} {/DEODORIZING (Not for use in CA.)**}] FOR {HOME,} INSTITUTIONAL, INDUSTRIAL AND HOSPITAL USE:** This product [{cleans} {and deodorizes}] the carpet. It can be used in industrial, institutional, commercial {and residential} areas such as {homes,} motels, hotel chains, nursing homes, and hospitals. Vacuum carpet thoroughly prior to application. Mix 1.1 fl. oz. of this product per gal. of water {(or equivalent use dilution)}. Follow the injection and/or extraction procedures as specified for any conventional steam cleaning equipment you are using. For rotary floor machines, mix 1.1 fl. oz. of this product per gal. of water and spray on carpet at a rate of 300 – 500 sq. ft. per gal. [{For use} {Use this product}] on washable synthetic fibers. Do not use on wool. Test color fastness of carpet before use. Apply diluted product to a small concealed spot, then rub with a clean white cloth. If color changes or transfers to the cloth, a water-based product must not be used. After using the product, set carpet pile in one direction with a stiff brush. Place aluminum foil under the legs of furniture while carpet is drying. Over-wetting can cause carpet to shrink. Manufacturer assumes no responsibility for over-wetting misuse.

Note: This product must not be mixed with other cleaning products.

WATER AND SMOKE DAMAGE RESTORATION

Sewer Backup & River Flooding: To use as a deodorizer, dilute 1.1 – 2.2 fl. oz. of this product per gal. of water allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil along with non-salvageable materials. Saturate all affected areas with a [{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}] before and after cleaning and extraction. Spray 6 – 8 inches from surface. Do not breathe spray. Use proper ventilation; open windows. (Not for use in CA.)

Carpets, Carpet Cushions, Upholstery, Drapes and Other Porous Materials, Sub Floors, Drywall, Trim and Frame Lumber, Tackless Strip and Paneling: To use as a deodorizer against water damage, extract the excess water. Test hidden area for colorfastness. Dilute 1.1 – 2.2 fl. oz. of this product per gal. of water, allowing for the diluting effect of absorbed water within saturated materials. Remove gross filth or heavy soil. Apply directly with a [{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}] to fully saturate affected materials. Spray 6 – 8 inches from surface. Do not breathe spray. Roll, brush or agitate into materials. Follow with a thorough extraction. Dry rapidly and thoroughly. (Not for use in CA.)

[{Water} {And} {Smoke}] Damage Restoration: Effective against odor caused by [{smoke} {and} {water}] damage for {home,} institutional, industrial and hospital use. This product is particularly suitable for use in water damage restoration. Dilute 1.1 – 2.2 fl. oz. of this product per gal. of water, allowing for the diluting effect of absorbed water within saturated materials. Saturate affected materials with enough product to remain visibly wet for at least 10 minutes. Use proper ventilation. (Not for use in CA.)

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{LAUNDRY BACTERIOSTATIC USES}

[{To Deodorize Laundry} {Laundry Bacteriostat}] {Against Odor Causing Bacteria}: Use 3 – 4 oz. per 100 pounds of dry weight fabric. Dilute the appropriate amount of this product in 1 to 2 gal. of water then add to the washwheel in the final rinse. Re-treat fabric after each washing. For residual bacteriostatic activity against odor causing bacteria, conditions of high relative humidity or wet contamination are required. Laundered fabric may also be treated by soaking.

{LAUNDRY PRESOAK DISINFECTANT/SANITIZATION USES}

Laundry Presoak Disinfection: Remove gross filth from laundry prior to soaking. Prepare a use solution of [{1} {2}] fl. oz. of this product per gal. of water {(or equivalent use dilution)}. Completely immerse laundry in use solution for at least 10 minutes to disinfect.

{Kills HIV-1 and SARS-CoV-2 on Laundry in Commercial, Industrial, and Institutional Applications. This product provides virucidal* activity against HIV-1, SARS-CoV-2, {HBV, and HCV} on fabrics after a 1-minute soak.}

{This Product Kills {99.9% of} SARS-CoV-2, which causes COVID-19, on laundry in commercial, industrial, and institutional applications on fabrics after a [{1-minute} {60-seconds}] soak.}

Laundry Presoak Sanitization: Remove gross filth from laundry prior to soaking. Prepare a use solution of 0.6 fl. oz. of this product per gal. of water {(or equivalent use dilution)}. Completely immerse laundry in use solution for at least 3 minutes to sanitize.

{MOLD AND MILDEW}

[{To Control Odor-Causing Mold/Mildew} {Mildewstat}]: Pre-clean hard, non-porous surfaces. Prepare use solution by adding 1.2 fl. oz. of this product per 2 gal. of water {(0.6 fl. oz. of this product per gal. of water)} {(or equivalent use dilution)}. Apply use solution to hard, non-porous surfaces and allow to air dry, which will effectively inhibit the growth of odor-causing mold and mildew and their odors. Repeat treatment every 7 days, or more often if new growth appears.

To Control the Growth of Odor-Causing Mold and Mildew on Hard, Non-Porous Athletic Equipment: For use on wrestling and gymnastic mats, athletic mats, exercise equipment, athletic training tables, physical therapy tables, athletic helmets, wrestling/boxing headgear, athletic shoe soles, and other hard, non-porous surfaces. Thoroughly clean surfaces with soap or detergent and rinse with water. Prepare a use solution of 1.2 fl. oz. of this product per 2 gal. of water {(or equivalent use dilution)}. Apply use solution by sponge, brush, cloth, mop, {by immersion,} {{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray}. Do not use equipment until treatment has set or dried. Repeat treatment every 7 days, or more often if new growth appears.

To Control the Growth of Odor-Causing Mold and Mildew on Large, Inflatable, Non-Porous Plastic and Rubber Structures: For use on non-porous plastic and rubber surfaces such as inflatable animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment. Thoroughly clean surfaces with soap or detergent and rinse with water. Apply a use solution of {{1.2 fl. oz.} {one 1.2-fl. oz. packet}} of this product per 2 gal. of water {(or equivalent use dilution)} by sponge, brush, cloth, mop, {{mechanical spray device,} {or} {[{hand pump} {coarse}] trigger spray device}. For spray applications, spray 6 – 8 inches from surface. Do not breathe spray}. Do not use equipment until treatment has dried. Repeat treatment every 7 days, or more often if new growth appears.

{WATER TREATMENT – NON-PUBLIC HEALTH} {Not for Use in CA.}

Do not use water containing residues from use of this product to irrigate crops for food or feed.

Industrial {{and/or} Commercial} Recirculating Cooling Water Towers, Retort Water Systems:
For best results, clean visibly contaminated systems before treatment with this product. If soap or anionic detergent is used, rinse thoroughly before charging with this algaecide.

{Cooling tower waters that are inherently low in algae growth and bacteria count may be adequately controlled by the lower range of these dosages.} Repeat every 7 days or increase frequency if needed. Should slime develop again, repeat initial dosage.

1. **Dosing Location:** This product is to be applied at a point in the system where it will be uniformly mixed, such as [{the basin area,} {the sump,} {or} {another reservoir or collecting area}].

(Note to Reviewer: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. “This product” can be substituted with actual product name in the marketing and directions for use.)

2. **Dosing Conditions:** This product must be applied when the system is in jeopardy of being affected or after cleaning systems where efficiency is already impaired. {Tower bleed off valves must be closed to permit a retention time of 4 hours.}
3. Method of Application:
   a. ***INTERMITTENT OR SLUG METHOD***
      Initial Dose: When the system is noticeably fouled, apply 26 fl. oz. of this product per 1,000 gal. of water {(20 ppm active)} in the system. Repeat until control is achieved.
      Subsequent Dose: When microbial control is evident, add 6.4 – 19.2 fl. oz. of this product per 1,000 gal. of water {(5 – 15 ppm active)} in the system weekly or as needed to maintain control.
   b. ***MODIFIED INTERMITTENT METHOD***
      Initial Dose: When the system is noticeably fouled, apply 26 fl. oz. of this product per 1,000 gal. of water {(20 ppm active)} in the system. Apply half of this initial dose when half of the water in the system has been lost by blowdown.
      Subsequent Dose: When control of microbial growth is evident, apply 6.4 – 19.2 fl. oz. of this product per 1,000 gal. of water {(5 – 15 ppm active)} in the system. Apply half of this subsequent dose when half of the water in the system has been lost by blowdown.
   c. ***CONTINUOUS FEED METHOD***
      Initial Dose: When the system is noticeably fouled, apply 26 fl. oz. of this product per 1,000 gal. of water {(20 ppm active)} in the system.
      Subsequent Dose: Maintain this treatment by starting a continuous feed of 6.4 – 19.2 fl. oz. of this product per 1,000 gal. of water {(5 – 15 ppm active)} lost by blowdown.

ONCE THROUGH FRESH {AND SEA} WATER COOLING SYSTEMS: Use of the product in either public/municipal or single or multiple family private/residential potable/drinking water systems is strictly prohibited. Use of the product in any cooling water system that discharges effluent within ¼ mile of either a public/municipal or single or multiple family private/residential potable/drinking water intake is strictly prohibited.

{For best results, slug feed. The frequency of addition of microbiocide needed depends on many factors. To optimize your use of water treatment microbiocide, follow this procedure.}

1. **Dosing Location:** This product is to be applied at a point in the system where it will be uniformly mixed, such as at the sump.
2. **Dosing Conditions:** This product must be applied when the system is in jeopardy of being affected or after cleaning systems where efficiency is already impaired.
3. **Method of Application:**
   a. Wear safety glasses, chemical-resistant gloves, and impervious apron.
   b. To reduce foaming, mix 10 parts of water to 1 part of this product.
   c. [{Use} {Add}] 0.8 – 8 fl. oz. of this product per 1,000 gal. of water {(0.6 – 6 ppm active)}
   d. Do not discharge without performing proper deactivation.
   e. Treatment time cannot exceed 120 hours/application nor exceed 4 times per year.
   f. Avoid oxidizers and reducing agents. Product is cationic and must not be mixed with soap or anionic surfactants.

(or)

*(**Note to Reviewer:** Alternate Method of Application language can be used in place of Item #3 directly above.)*

3. **Method of Application:**
   INTERMITTENT OR SLUG METHOD
   Initial Dose: When the system is noticeably fouled, apply 0.8 – 8 fl. oz. of this product per 1,000 gal. of water {(0.6 – 6 ppm active)} based on system flow rates. The minimum treatment is 6 – 24 hours. Repeat until control is achieved. Deactivation must be conducted prior to discharge from the system by using bentonite clay at a minimum ratio of 5 ppm clay to 1 ppm product.
   Subsequent Dose: When microbial control is evident, add 0.4 – 4 fl. oz. of this product per 1,000 gal. of water {(0.3 – 3 ppm active)} based upon system flow rates on an as needed basis to maintain control. Frequency of feed must be tied to an in-plant monitoring program for macro cowling growth. Deactivation must be conducted prior to discharge from the system by using bentonite clay at a minimum ratio of 5 ppm clay to 1 ppm product.

*(**Note to Reviewer:** Deactivation instructions must be used with the above Once Through directions for use.)*

DEACTIVATION: Use bentonite clay at the minimum ratio of 5 ppm clay to 1 ppm product. This product must be deactivated prior to discharge to the NPDES outfall. Do not apply this product more than 4 times a year.

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{OIL FIELD} {Not for Use in CA.}

{{OIL FIELD} {GAS PRODUCTION} {TRANSMISSION PIPELINE} {AND} {SYSTEMS}}: Specific treatment requirements vary among oil and/or gas field sites and subsystem components. {Oil field fluids and subsystems most commonly requiring microbial contamination control are raw water sources, separators, ballasts, storage and mixing tanks, screens, surface injection equipment, production equipment {(such as injection and production piping casting, completion and valving)} and the formation itself.} The primary point of treatment will vary among oil and/or gas field operations depending on the site problems, water-flood treatment methods and equipment. This product must be added where it will disperse rapidly and uniformly to the desired area of treatment.

Additions of this product must be made with the proper type of metering pump equipment, suction (low pressure) side of pumping equipment or similar device. This product must be added to the system by slug, continuous or on an intermittent basis, depending on the degree of system fouling.

OIL FIELD INJECTION WATER AND WASTEWATER: This product must be added to the water handling system at a point of uniform mixing such as the area of addition of makeup water to the holding tank.

Method of Application:

1. ***Continuous Injection:*** Add this product at a rate of 0.3 gal. of this product per 1,000 gal. of water {(30 ppm active)} when system is noticeably fouled. When microbial control is evident, add this product at 0.15 gal. of this product per 1,000 gal. of water {(15 ppm)} to maintain control.
2. ***Batch Treatment:*** Add this product at a rate of 1.8 gal. of this product per 1,000 gal. of water {(180 ppm active)} over a period of 4 – 6 hours one or more times per week when the system is noticeably fouled. When microbial control is evident, add this product at 0.9 gal. of this product per 1,000 gal. of water {(90 ppm)} over a period of 4 – 6 hours one or more time per week.

OIL AND GAS PRODUCTION AND TRANSMISSION PIPELINES AND SYSTEMS: For the control of sulfate-reducing bacteria and slime forming bacteria, this product must be added to a gas production or transmission pipeline via direct injection at a point where uniform and maximum distribution will occur. The application must be conducted to ensure maximum distribution of the product through the internal surface of the pipeline by adding an amount of biocide which eventually comes out the other end of the pipeline. Criteria for success of the treatment will be reduction in bacterial count and/or corrosion rates. To facilitate application, it is desirable to dilute the product with an appropriate solvent immediately before use. The concentration in the solvent must not fall below an active concentration range of 500 – 5000 ppm active based on the volume of water in the pipeline. Injections to the system must be weekly, or as needed to maintain control.

GAS STORAGE WELLS AND SYSTEMS: To treat individual injection wells, add 0.65 – 10 gal. of this product per 1,000 gal. of water {(65 – 1000 ppm active)}. Update treatment rate as needed. This product must be diluted by the water present in the formation. Injection takes place before gas is injected and may be repeated yearly or as needed to maintain control.

PIPELINE PIGGING AND SCRAPING OPERATIONS: Add this product to slug water immediately following the scraper {(keep the water volume to a minimum and contained between the scraper and the [{following} {trailing}] pig)}. Add 0.75 – 5 gal. of this product per 1000 gal. of water {(75 – 500 ppm active)} depending on the length of the pipeline and the severity of the biofouling.

DRILLING, COMPLETION, AND WORKOVER FLUIDS SYSTEMS: This product is to be added to these fluid systems at a point of uniform mixing, such as a circulating, holding or mud tank. Levels for effective control will vary depending on conditions at the site and the severity of the contamination.

1. **Initial treatment:** Add 0.65 – 10 gal. of this product per 1,000 gal. of freshly prepared fluid {(65 – 1000 ppm active)}.
2. **Maintenance dosage:** Add 0.65 – 10 gal. of this product per 1,000 gal. of freshly prepared fluid {(65 – 1000 ppm active)}.

PACKER FLUIDS: This product is to be added to the packer fluid at a point of uniform mixing such as a circulating holding tank {and} {other mixing device locations}. Add 0.65 – 10 gal. of this product per 1,000 gal. of freshly prepared packer fluid {(65 – 1000 ppm active)}. Levels for effective control vary depending on conditions at the site and the severity of contamination. Seal the treated packer fluid in the wall between the casing and the production tube.

HYDROTESTING: Treat water used to hydrotest pipelines or vessels by adding 0.65 – 10 gal. of this product per 1,000 gal. of water {(65 – 1000 ppm active)} depending on the water quality and length of time the equipment will remain idle.

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DELIVERY SYSTEMS

{AUTOMATED DILUTION SYSTEM} {(DILUTION SYSTEMS TRADE NAME)} {CLOSED LOOP DISPENSING} {BAG-IN-BOX} INSTRUCTIONS:

Remove [{cap} {spray nozzle}] from empty container. Fill empty container with a freshly prepared use solution. Replace [{cap} {spray nozzle}]. Place correct use-dilution label on newly filled container.

(or)

{Remove cap and} Insert [{cartridge} {container}] into dispenser. {See dispenser instructions for proper placement of [{cartridge} {container}].} [{Press button} {or} {turn knob}] to dispense *(Insert appropriate dilution from dilution list)* of this product into a [{bucket}, {bottle}, {scrubber} or {other} {container}].

(or)

Turn off water to connect [{unit} {cartridge}]. Attach water source. Rotate control knob to fill a [{bottle] {or} {bucket} {other container}]. Squeeze handle to dispense *(Insert appropriate dilution from dilution list)*. {See device instruction manual for more information.}

(or)

{Remove *{insert color}* locking rings.} Push {the} control knob [{sideways} {down}] until [{bottle} {bucket}] icon is completely depressed against the dispensing head {for [{low} {high}] flow rate applications such as filling [{a {coarse} trigger spray bottle} {mop buckets}]}. {Use hose with quick-connect, supplying potable water – Connect to dispensing head. Squeeze to dispense. Slide holding lock to dispense into a bucket and free hands}.

(or)

Attach sprayer unit to hose. Secure tightly. Check that the sprayer is in the off position. Turn on water. Turn sprayer to on position to dispense *(insert appropriate dilution from dilution list)*. Spray evenly over surface. When finished turn sprayer to off position and then turn water off. Separate mixing of the concentrate or other application equipment is not required. First ensure the hose faucet is turned off.

(or)

Ensure water source is off. Attach water hose to [{dispensing unit} {sprayer unit}] and attach to container. {See dispenser instructions for proper assembly.} Secure all connections. Ensure that the [{lever} {knob} {dial}] on the [{dispenser} {sprayer}] is in the [{off} {closed}] position. Turn on the water. Turn the [{lever} {knob} {dial}] on the [{dispenser} {sprayer}] to the [{on} {open}] position to [{dispense solution into a {bucket}, {bottle}, or {other} {container}} {spray onto surfaces}]. When finished, turn the [{lever} {knob} {dial}] on the [{dispenser} {sprayer}] to the [{off} {closed}] position and turn the water off.

(or)

{Twist a *(insert package name)* Cap onto *(insert product name)* spout.} Fit ¼" tubing to the automatic dilution system and attach to *(insert package name)* Cap. {Insert an in-line check valve in the run of the tubing between the automatic dilution system and the *(insert package name)* Cap.} Push tubing over the barbs of the *(insert packing name)* Cap. Secure tubing connections with plastic zip ties. [{Place} {Hang}] *(insert package name)* [{upside down} {on its side}]. See automatic dilution system instructions for detailed directions.

(or)

This package is designed to be used with dilution control systems only. Open package and connect to [{hose} {system}] to dispense according to directions on the box.

DILUTABLE BAGS OR POUCHES: [{Remove} {Unscrew}] [{cap} {spout} {sprayer}] from [{bag} {pouch}]. Fill [{bag} {pouch}] with *(insert quantity here)* fl. oz. of water. Replace [{cap} {spout} {sprayer}]. Squeeze [{bag} {small section filled with concentrate}] until the seal between water and concentrate is broken. Shake to mix. [{Open [{cap} {spout}] to dispense in [{bucket} {bottle} {or} {other} {container}]. [{Spray} {Pull top on cap and squeeze bag to dispense}] onto hard, non-porous surfaces. Do not refill [{bag} {pouch}].

PRE-MEASURED CARTRIDGES: Fill {appropriate} [{bottle} {container}] with *(insert quantity here)* fl. oz. of water. [{Apply} {Insert} {Twist} {Screw}] cartridge [{onto} {into}] [{bottle} {container}] [{finish} {opening}]. {Remove any tamper evident

protection.} [{Lift} {Unscrew} {Open}] cap {from the cartridge}. [{Push} {Press} {Twist}] the [{button} {activator} {dial} {knob}] {to release the concentrate into the diluent}. {Replace cap.} Shake to mix. [{Remove cap} {Flip top} {Pull top} {Peel film}] to open. [{Dispense contents into [{bucket}, {bottle}, {or} {other} {container}] {Squeeze bottle to dispense contents onto hard, non-porous surfaces}]. Keep cartridges in [{box} {dispenser} {holder}] until ready to use.

{COARSE} TRIGGER SPRAYERS: Fill bottle from dispenser. {Apply to surfaces according to directions above.}
SPRAY USE INSTRUCTIONS:

How to Assemble Extendable Trigger

1. Remove [{cap} {sprayer}] from bottle.
2. Insert end of tube into bottle until new cap meets bottle.
3. Twist cap onto bottle until secure.

How to Spray

1. Adjust nozzle to ON *(**Note to Reviewer:** There will be an ON symbol here)* position as indicated on nozzle.
2. [{To prime sprayer, direct nozzle toward surface to be treated and squeeze trigger several times until liquid is seen through the length of the tube. **Note:** Keeping sprayer head below the level of liquid in bottle will make priming easier.} {When priming, hold sprayer level to the ground. If held at an angle, sprayer will not prime.}]

After Use

1. Turn nozzle to OFF *(**Note to Reviewer:** There will be an OFF symbol here)* position.

(Spray Cap container language)
Shake Well. Remove sticker. Open flip cap. Firmly insert red hose tip.

MOP BUCKETS: Fill bucket from dispenser. Set up “Wet Floor” signs. Mop floor surfaces as specified in directions above.

*(**Note to Reviewer:** For pre-measured tear open packet only)*
PACKETS: [{{Simply} {Tear} open and}] pour contents into *(X)* gal. of water. {Keep packets in box until ready to use.}

STOCK SOLUTIONS INSTRUCTIONS:

{For Spray Bottles:}

1. Fill stock [{solution bottle} {mixing container} *{insert bottle number}*] to indicated line with *(X)* [{fl. oz.} {gal.}] of water.
2. Pour contents of *(X)* pack{s} [{of this product} *{insert packet number}*] into stock [{solution bottle} {mixing container}].
3. Fill {quart} [{hand pump} {coarse}] trigger spray bottle *{insert bottle number}* with *(X)* fl. oz. to water line.
4. Add *(X)* pump stroke {*(X)* fl. oz.} from stock [{solution bottle} {mixing container}] to create a *(X)* ppm active solution.

Note: Empty and rinse bottles before refilling.

For [{{Mop} Buckets} {or} {{Soaking} {Wiping} {Cloth} Containers}]:

1. Fill [{{mop} bucket *{insert bucket number}*} {container}] to indicated line with (*X)* [{fl. oz.} {gal.}] of water.
2. Pour contents of *(X)* pack{s} [{of this product} *{insert packet number}*] into stock [{solution bottle} {mixing container}].
3. Add [{*(X)* pump stroke{s}} {*(X)* fl. oz.}] from stock [{solution bottle} {mixing container}].
4. {Soak clean {wiping} cloths between use.}
5. Prepare a fresh solution daily or when visibly dirty {{or if falls below *(X)* ppm active quat.} {Use quaternary test strips for testing active level}}.

REFILLS
To Refill Concentrate from Large Containers into Smaller Containers: This product may be used to fill and refill clean, properly labeled containers for dilution elsewhere within your facility. Make sure the small container has been cleaned, dried, and properly labeled according to state and local regulations. Also make sure other items (funnels or hand pumps) are properly cleaned and dried. To refill, [{simply pour} {pump product}] from the larger container directly into the smaller one being careful not to spill any product. Keep both containers sealed when not in use.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and 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: 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:

(Note to Reviewer: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. “This product” can be substituted with actual product name in the marketing and directions for use.)

(***Note to Reviewer:*** *One or more of the following paragraphs for Container Handling will be selected, depending on packaging use/type.)*

{For residential/household use ONLY)
Non-refillable container. Do not reuse or refill this container. Offer for recycling if available or place in trash.

{For products with industrial, institutional, commercial use – May choose appropriate non-refillable/refillable statement.}
{For non-refillable containers equal to or less than 5 gal.}
Non-Refillable Container. Do not reuse or refill this container. Triple rinse container {(or equivalent)} promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

{For non-refillable containers greater than 5 gal.}
Non-Refillable Container. Do not reuse or refill this container. Triple rinse container {(or equivalent)} promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

{For non-refillable packets, Bag-In-Box, and other sealed containers}
(***Note to Reviewer:*** *sealed containers are designed to reduce worker exposure to the concentrate. None of these types of containers can be triple rinsed because they are closed, welded, sealed containers.)*
Non-Refillable Container. Do not reuse or refill this container. {Wrap empty container and} Put in trash or offer for recycling.

{Refillable containers}
Refillable Container. Refill 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 refilling is the responsibility of the refiller. To clean the container before final disposal, empty the remaining contents from this container into application equipment or a mix tank. Fill container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system. Repeat this rinsing procedure two more times.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. May be fatal if inhaled. Harmful if swallowed or absorbed through the skin. Do not breathe spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and chemical-resistant gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARDS

(If container is equal to or greater than 5 gal., the following statement must appear on the label.)
This product is toxic to fish, aquatic invertebrates, oysters, and shrimp. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, 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 previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

(If container is less than 5 gal., use the following as an alternate to the above statement.)
This product is toxic to fish, aquatic invertebrates, oysters, and shrimp.

{SPANISH ADVISORY STATEMENTS}

(***Note to Reviewer:*** *This statement is optional except when used on labels with agricultural uses.)*
{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE. IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}

(Note to Reviewer: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. "This product" can be substituted with actual product name in the marketing and directions for use.)

GRAPHICS AND ICONS

*(**Note to Reviewer:** These are representative icons for use sites/application methods listed in the location/surfaces section of this label that may appear on the label with the appropriate directions for use, PPE, or package type.)*

{Picture of Bathroom}
{Picture of Toilet}
{Picture of Urinal}
{Picture of Sink}
{Picture of Dishes}
{Picture of Three Compartment Sink}
{Picture of Carpet Cleaning Machine}
{Picture of Mop and Bucket}
{Picture of Laboratory Equipment}
{Picture of Gloved Hand and Spray Bottle}
{Picture of Gloved Hand and Towel}
{Picture of Toilet Brush}
{Disinfectant Logo}
{Baby Drowning in Bucket Warning Graphic}
{Recycling Logo}
{Made in USA Logo/Flag}

*(**Note to Reviewer:** The following may be used only if the supplemental registrant has obtained a Kosher/NSF/SQF listing. Allowed on back or side panel only.)*

{Kosher Logo}
{NSF Logo}
{NSF Listed}
{*(Insert 6-Digit NSF Listing Number here)*}
{SQF Certification Logo}
{*(Insert 5-digit SQF Certification Number here)*}

{WARRANTY STATEMENT}

*(**Note to Reviewer:** This statement is optional.)*

Read Product Safety Data Sheet prior to use, PRODUCT WARRANTY, DISCLAIMER AND LIMITATION OF LIABILITY ARE FOUND on the Product Material Safety Data Sheet. Unless inconsistent with applicable law, use of Product signifies agreement with these provisions.

Lea la Hoia de Seguridad del Producto antes de usarlo. LA GARANTIA DEL PRODUCTO, DECLINACION Y LIMITACION DE RESPONSBILDAD SE ENCUENTRAN en la Hoia de Seguridad del Producto. A menos de que sea inconsistence con la ley, el uso del product signigica acuerdo con esteas disposiconies.

(Note to Reviewer: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. “This product” can be substituted with actual product name in the marketing and directions for use.)

(***Note to Reviewer**: This is optional packet labeling.)*

X FL. OZ. PACKET (OR EQUIVALENT USE DILUTION) LABEL TO BE USED WITH MASTER CONTAINER LABEL

Insert Product Name

(***Note to Reviewer:** Marketing claims may be used on the pouch.)*

{FOR USE AS {A} {HOSPITAL DISINFECTANT} {GENERAL DISINFECTANT}
{NON-FOOD CONTACT SANITIZER} {FOOD CONTACT SANITIZER}

NOT FOR RESALE

ACTIVE INGREDIENTS:

Alkyl (50%C14, 40%C12, 10%C16) Dimethyl benzyl ammonium chloride	4.0%
Octyl Decyl Dimethyl Ammonium Chloride	3.0%
Didecyl Dimethyl Ammonium Chloride	1.5%
Dioctyl Dimethyl Ammonium Chloride	1.5%
OTHER INGREDIENTS:	90.0%
TOTAL:	100.0%

KEEP OUT OF REACH OF CHILDREN
DANGER {PELIGRO}

SEE [{OUTER CONTAINER} {INSERT}] FOR PRECAUTIONARY STATEMENTS AND DIRECTIONS FOR USE

Mix each *(insert fl. oz.)* packet with *(insert volume)* of water {to make a *(X)* ppm solution}. {Keep packets in box until ready to use.}

*(**Note to Reviewer:** The following text is optional.)*
{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.
IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}

DISPOSAL: Do not reuse or refill this container. {Wrap empty container and} Put in trash.

(Company Name and Address)

EPA Reg. No. 94602-26
EPA Est. No.

NET CONTENTS: X FL. OZ.

(Note to Reviewer: Text in { } is optional. Brackets [ ] indicate that at least one option within the brackets must be used in the final label text. Parentheticals ( ) are meant to appear on final label. “This product” can be substituted with actual product name in the marketing and directions for use.)