



STATE OF HAWAII
Department of Agriculture

FRONT

ACCEPTED

LICENSE NO. 8017.108

Disc.



FORMULA C™

**DISINFECTANT / SANITIZER / DEODORIZER / *VIRUCIDE /
MILDEWSTAT (on hard non-porous, inanimate surfaces)**

For Farm, School, Dairy, Restaurant, Food Handling and Processing Areas, Poultry/Turkey Farm,
Tavern and Institutional Kitchen Use. Formulated for Effective Poultry Premise Disinfection

ACTIVE INGREDIENTS:

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

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

INERT INGREDIENTS90.0%

TOTAL100.0%

**KEEP OUT OF REACH OF CHILDREN
DANGER
FIRST AID**

Have the product container or label with you when calling a Poison Control Center or doctor, or going for treatment.

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 - 20 minutes. Call a poison control center or doctor for treatment advice.

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

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

**IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.
1-800-851-7145**

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

See side panel for additional precautionary statements.

SIDE

FORMULA C is designed for use in hotels, schools, dairies, food processing plants, food service establishments, restaurants, bars, and animal quarters where disinfection, sanitization and deodorization is of prime importance. When used as directed, this product is formulated to disinfect hard, non-porous, inanimate environmental surfaces: floors, walls, glazed porcelain, glazed ceramic tile, plastic surfaces, bathrooms, shower stalls, bathtubs, cabinets, tables, chairs, and telephones.

This product 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.

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.

DIRECTIONS FOR USE

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

This product is not for use on critical and semi-critical medical device surfaces.

DISINFECTION- To disinfect inanimate, hard non-porous surfaces apply use-solution with mop, cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. For heavily soiled areas, a pre-cleaning step is required. Prepare a fresh solution for each use.

For low pressure coarse sprayer and hand pump trigger sprayer applications, spray 6-8 inches from the surface; rub with brush, sponge or cloth. Do not breathe spray. NOTE: For spray applications, cover or remove all food products.

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

***VIRUCIDAL ACTIVITY** - This product, when used on environmental, inanimate, hard non-porous surfaces at 3.5 ounces per 5 gallons of water exhibits effective virucidal activity against Influenza A₂/Japan (representative of the common flu virus), Herpes Simplex Type 1 (causative agent of fever blisters), Adenovirus Type 5 (causative agent of upper respiratory infections), Vaccinia Virus (representative of the pox virus group), Avian Influenza A/Turkey/Wisconsin (causative agent of an acute avian lower respiratory tract infection), Newcastle Disease Virus, Laryngotracheitis Virus, Bovine Viral Diarrhea Virus (BVDV) and Human Coronavirus (ATCC VR-740, Strain 229E).

Kills Pandemic 2009 H1N1 Influenza A virus.

EFFICACY TESTS HAVE DEMONSTRATED THAT THIS PRODUCT IS AN EFFECTIVE BACTERICIDE AND VIRUCIDE IN THE PRESENCE OF ORGANIC SOIL (5% BLOOD SERUM).

To disinfect food processing premises: floors, walls, and storage areas, add 3 ounces of this product per 5 gallons of water (or equivalent dilution). For heavily 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 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: countertops, outside of appliances, tables, add 3 ounces of this product per 5 gallons of water (or equivalent dilution). For heavily 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 the surface to remain wet for 10 minutes, then remove excess liquid and rinse the surface with potable water. Do not use on utensils, dishes, glasses or cookware.

Disinfection of Poultry/Turkey Equipment, Animal Quarters and Kennels: For disinfection of pre-cleaned poultry equipment (brooders, watering founts, feeding equipment), animal quarters and kennels, apply a use-solution of 3.5 ounces of this product per 5 gallons of water. Remove all poultry, animals, and feed from premises, trucks, coops, and crates. Remove all litter and droppings from floors, walls and surfaces of facilities occupied or traversed by poultry or animals. Empty all troughs, racks, and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water.

Saturate the surfaces with the disinfecting solution for a period of 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 building, coops, and other closed spaces. Do not house poultry or animals or employ equipment until treatment has been absorbed, set or dried. All treated equipment that will contact feed or drinking water must be rinsed with potable water before reuse.

VEHICLES: Clean all vehicles including mats, crates, cabs and wheels with high pressure water and this product. For spray applications use a coarse spray device. Use 3.5 ounces of this product per 5 gallons of water (or equivalent dilution) for disinfection and virucidal* activity. Leave all treated surfaces exposed to the use-solution for a minimum of 10 minutes and allow to air dry.

Net Contents:

3.78 L / 1 U.S. Gal.

Product No.:

07523280

Sold by: © 2010 Diversey, Inc., 8310 16th Street, Sturtevant, WI 53177-1964 800 233 1000
24 Hr EMERGENCY TELEPHONE: 1-800-851-7145

SHOE BATH SANITIZER DIRECTIONS: To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made use-solution should be placed at all entrances to buildings, hatcheries and all entrances to the production and packaging rooms. Scrape waterproof shoes and place in 0.25 ounces of this product per gallon of water (or equivalent use dilution)(200 ppm active solution) for 60 seconds prior to entering area. Change use-solution in the bath daily or sooner if use-solution appears dirty.

SHOE FOAM SANITIZER DIRECTIONS: To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 1 to 1.5 ounces per gallon of water (or equivalent use dilution) (800 to 1200 ppm active quaternary) at all entrances to buildings, hatcheries, 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 waterproof shoes. Stand and/or walk through foamed area for 60 seconds prior to entering area. Foam area should be washed and replaced daily or when it appears dirty.

GENERAL DEODORIZATION: To deodorize, add 3 ounces of this product to 5 gallons of water (or equivalent use dilution) (469 ppm active quat). Let air dry.

SANITIZATION - Recommended for use in restaurants, dairies, food processing plants, and bars. When used as directed this product is an effective sanitizer at an active quaternary concentration of 200 ppm in public eating establishments and dairies against *Escherichia coli* (ATCC 11229), *Escherichia coli* 0157:H7 (ATCC 43895), *Staphylococcus aureus* (ATCC 6538), *Yersinia enterocolitica* (ATCC 23715), *Listeria monocytogenes* (ATCC 35152), *Salmonella typhi* (ATCC 6539), *Shigella sonnei* (ATCC 11060), *Vibrio cholera* (ATCC 14035), Methicillin resistant *Staphylococcus aureus* (MRSA) (ATCC 33592), *Vancomycin resistant Enterococcus faecalis* (VRE) (ATCC 51299), and *Campylobacter jejuni* (ATCC 29428).

When used for sanitization of previously cleaned (public eating establishment food contact surfaces, dairy processing equipment) food contact items, limit the active quaternary to 200 ppm. NO POTABLE WATER RINSE IS ALLOWED. This product is an effective sanitizer when diluted in water up to 650 ppm hardness (CaCO₃). Remove all gross food particles and soil from areas, which are to be sanitized, with a good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent.

To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment and dairy food contact surfaces: prepare a 200 ppm active quaternary solution by adding 1 ounce of this product to 4 gallons of water, 2.5 ounces to 10 gallons of water, or 5 ounces to 20 gallons of water.

To sanitize pre-cleaned mobile items in public eating establishments (drinking glasses, dishes, eating utensils), immerse in a 200 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse.

To sanitize pre-cleaned public eating establishment surfaces (counters, tables, finished wood or plastic cutting boards), apply a 200 ppm active quaternary solution with a cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer making sure that the surface remains completely wet for at least 60 seconds and let air dry. Do not rinse.

To sanitize pre-cleaned dairy processing equipment (tanks, piping, pasteurizers, milking equipment) apply a 200 ppm active quaternary solution with a low pressure coarse sprayer or circulate a 200 ppm active quaternary solution through the equipment. Surfaces must remain thoroughly wet for at least 60 seconds, followed by adequate draining and air drying. Do not rinse.

At 1 ounce per 4 gallons, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 1978 Recommendations of the U. S. Public Health Services in waters up to 650 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

Sanitization of beverage dispensing equipment:

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a use-solution of 0.25 ounces of this product per gallon of water (or equivalent dilution).
3. Allow use-solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly and allow to air dry before reuse. Do not rinse with potable water.

To sanitize previously cleaned food-grade eggs in shell egg and egg product-processing plants, spray with a solution of 1 ounce of this product in 4 gallons of warm water (200 ppm quat). The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be reused for sanitizing eggs.

When used for sanitization of previously cleaned food processing equipment and utensils, limit the active quaternary to a maximum of 400 ppm. NO POTABLE WATER RINSE IS ALLOWED. This product is an effective sanitizer when diluted in water up to 650 ppm hardness (CaCO₃).

Sanitization of food processing equipment, utensils, and other food contact articles regulated under 40CFR180.940:

1. Scrape, flush, or pre-soak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with a compatible detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 1-2 ounces of this product per 4 gallons of water (or equivalent dilution) (200-400 ppm active quaternary) for at least 60 seconds. Articles too large for immersion should be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then let air dry. Non-immersed items must also be allowed to air dry.

Sanitization of pre-cleaned sanitary filling equipment: Prepare a use-solution of 0.25-0.5 ounce of this product per gallon of water (or equivalent dilution) (200-400 ppm active quaternary) for final wash and rinse applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

Sanitization of food processing equipment: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1-2 ounces of this product per 4 gallons of water (or equivalent use dilution)(200-400 ppm active quaternary). Allow surfaces to remain wet for at least 60 seconds. No rinse is allowed.

For continuous treatment of meat and poultry or fruit and vegetable conveyors:

Remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a compatible detergent or cleaner. Rinse equipment thoroughly with potable water. Apply 1-2 ounces of this product per 4 gallons of water (or equivalent use dilution) (200-400 ppm active quaternary) to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of the sanitizer solution are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer solution from equipment and to prevent puddles on top of belt. During interruptions in operation, use a low pressure coarse sprayer to apply a use-solution of 1-2 ounces of this product per 4 gallons of water (or equivalent)(200-400 ppm active quaternary) to equipment, peelers, collators, slicers and saws. Conveyor equipment should be free of product when applying this coarse spray. Allow surfaces to remain wet for at least 60 seconds. No rinse is allowed.

See reference sheet for additional directions for use.

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE - Store in a dry place no lower in temperature than 50°F or higher than 120°F. Store in a tightly closed container in an area inaccessible to children.

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

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.

SPILL OR LEAK PROCEDURES: Small spills may be mopped up, flushed away with water or absorbed on some absorbent material and incinerated. Large spills should be contained, the material then moved into containers and disposed of by approved methods for hazardous wastes.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. KEEP OUT OF REACH OF CHILDREN. CORROSIVE. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

EPA Registration No.1839-86-875

EPA Establishment No. 3635-OH-1[SV]; 10508-PA-1[SB]; 875-CA-4[MD];

13938-CN-1[LD]; 4822-WI-1[WD]; 0312-WI-3[NW]; 875-WI-1[EC];

7546-WI-1[WT]

Lot code letters indicate establishment number.

FORMULA C™

Disinfecting Potato Storage Area and Equipment: Remove all potatoes prior to disinfection of potato storage area or equipment. Pre-clean hard surfaces by removing heavy soil or gross filth. Follow general disinfection (3 oz. per 5 gal.) procedure described above. All treated surfaces must be thoroughly rinsed with potable water prior to reuse.

Farm premise disinfection: For use in Equine, Dairy and Hog Farms.

1. Remove all animals and feed from premises, vehicles and enclosures.
2. Remove all litter and manure from floors, walls and surfaces of barn, pens, chutes and other facilities and fixtures occupied or traversed by animals.
3. Empty all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with a compatible soap or detergent and rinse with potable water.
5. Saturate all hard, non-porous surfaces with a use-solution of 3.5 ounces per 5 gallons of water (or equivalent dilution) and allow to remain wet for a minimum of 10 minutes.
6. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels, scrapers used in removing litter and manure.
7. Ventilate buildings, cars, trucks, boats and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set and dried.
8. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with a compatible soap or detergent and rinse with potable water before reuse.

MILDEWSTAT: To control mold and mildew on pre-cleaned, hard, non-porous surfaces add 3 ounces of this product per 5 gallons of water. Apply solution with a cloth, mop, sponge, or hand pump trigger sprayer making sure to wet all surfaces completely. Let air dry. Prepare a fresh solution for each use. Repeat application at weekly intervals or when mildew growth appears.

WISCONSIN STATE DIVISION 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 clean water.
4. Sanitize in a solution of 1 ounce to 4 gallons of water (200 ppm active quaternary). Immerse all utensils for at least two minutes of for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Fresh sanitizing solution should be prepared at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

Sanitization of pre-cleaned beer fermentation and storage tanks: Recommended for sanitization of beer fermentation and holding tanks, citrus and food processing storage and holding tanks. Prepare a use-solution of 0.25-0.5 ounce of this product per gallon of water (or equivalent dilution)(200-400 ppm active quaternary) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. No rinse is required. For mechanical operations or automated systems, the used sanitizing solution may not be reused for sanitization.

See container label for First Aid, Precautionary Statements and complete Directions for Use.