



LICENSED

8017.145

PERIOD 2015-2017 LIC. NO.

# Divosan® Spectrum™/MC

For Industrial & Institutional Use



## KEEP OUT OF REACH OF CHILDREN DANGER

### ACTIVE INGREDIENTS:

Alkyl (60% C <sub>14</sub> , 30% C <sub>16</sub> , 5% C <sub>12</sub> , 5% C <sub>18</sub> )	
dimethyl benzyl ammonium chloride.....	5.0%
Alkyl (68% C <sub>12</sub> , 32% C <sub>14</sub> ) dimethyl ethylbenzyl ammonium chloride.....	5.0%

OTHER INGREDIENTS:.....90.0%

TOTAL:.....100.0%

### FIRST AID

**IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

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

**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 mouth-to-mouth if possible.

**IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.**

**1-800-851-7145**

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

**Note to Physician:** Probable mucosal damage may contraindicate the use of gastric lavage.

See additional precautionary statements on side panel.

Net Contents:

## 3.78 L / 1 U.S. Gal.

Product No:

## 57666280

Manufactured for: © 2014 Diversey, Inc., 8310 16th Street, Sturtevant, WI 53177-1964 • 800-233-1000

This product is for sanitizing of previously cleaned, hard, non-porous food contact surfaces in: food processing areas, food processing plants, federally inspected food processing facilities, federally inspected meat and poultry processing plants, egg processing plants, egg holding areas, hatcheries, dairies, wineries, breweries and beverage plants. This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items: water holding tanks and pressure tanks, beer fermentation and holding tanks, bottling dispensing equipment, beverage dispensing equipment, wine processing equipment and holding tanks, citrus processing equipment and holding tanks, trays, buggies, racks, egg flats, and other hard non-porous poultry house related equipment. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces. When used as directed, this product is highly effective against a wide variety of pathogenic microorganisms.

### DIRECTIONS FOR USE:

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

**Sanitization:** When used as a food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water), in the presence of 500 ppm hard water, this product reduces the following bacteria by 99.999% with a 1 minute contact time on pre-cleaned, hard non-porous inanimate surfaces: *Campylobacter jejuni* (ATCC 29428), *Clostridium perfringens* (ATCC 13124), *Enterobacter sakazakii* (ATCC 29544), *Enterococcus faecalis* Vancomycin Resistant (VRE) (ATCC 51299), *Escherichia coli* O157:H7 (ATCC 43888), *Listeria monocytogenes* (ATCC 984), *Salmonella typhi* (ATCC 6539), *Shigella dysenteriae* (ATCC 9361), *Staphylococcus aureus* (ATCC 6538), *Yersinia enterocolitica* (ATCC 23715)

**At a 1:160 dilution, using approved AOAC test methods, in the presence of 5% serum load and 10 minute contact time, unless otherwise noted, this product kills the following on hard non-porous inanimate surfaces:**

\***Veterinary Viruses:** \*Avian Influenza A (HSN1) Virus, \*Canine Coronavirus (VR-809), \*Equine Arteritis Virus (VR-796), \*Infectious Bovine Rhinotracheitis Virus (VR-188), \*Porcine Respiratory and Reproductive Syndrome Virus (Clinical Isolate), \*Pseudorabies Virus (VR-135)

See reference sheet for a complete list of organisms and additional directions for use.

### To Sanitize Food Processing Equipment and Utensils:

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard nonporous food contact surfaces. Surfaces must be adequately drained before contact with food so that little or no residue remains.

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat) (or equivalent dilution). Prepare a fresh solution at least daily or when use solution becomes visibly dirty.
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. For spray applications, use a coarse pump or trigger sprayer. Spray 6 - 8 inches from surface. With spray applications cover or remove all food products. Allow a contact time of at least 1 minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

### 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 potable water.
4. Sanitize in a solution of 0.25 – 0.5 oz. per gallon of water (200 – 400 ppm active quaternary) (or equivalent use dilution). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare fresh sanitizing solution at least daily or more often when visibly soiled or diluted.

**NOTE:** A clean potable water rinse following sanitization is not permitted under Section HSS 196, Appendix 7-204.11 of the Wisconsin Administrative Code.

MSDS #: MS0301081

#### To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat) (or equivalent dilution).
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least 1 minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

#### For Use in Dairies, Beverage and Food Processing Plants Using Fogging Devices:

**All surfaces must be cleaned and disinfected in accordance with label directions prior to fogging. Fogging is an adjunct or supplement to normal cleaning and disinfection procedures and practices.**

1. Prior to fogging, food products and packaging materials must be removed from the room or carefully protected.
2. After cleaning and disinfecting hard, non-porous surfaces as directed, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 1.5 oz. of product per gallon of water (1,200 ppm) (or equivalent use dilution). Use a remotely controlled fogging device and leave area before activating the fogger.
3. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. Areas being fogged must be placarded to prohibit entry.
4. After fogging is completed and the reentry interval satisfied, all food contact surfaces must be thoroughly rinsed with potable water prior to reuse.

**Note:** The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room be entered by anyone during fogging or within two hours of the completion of fogging (assuming a minimum of 4 air exchanges (ACH) per hour in the area being fogged, a minimum of 4 air exchanges (ACH) per hour in the facility after fogging). If the building must be entered, then the individuals entering the area must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

#### 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 a required volume of sanitizer solution needed to sanitize the system by diluting 0.25– 0.5 oz. of product per gallon water (providing 200 - 400 ppm available quat).
3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of system.

#### For Sanitization of Sanitary Filling Equipment (sanitizing bottles or cans in the final rinse application):

The product is to be proportioned into the final rinse water line of the container washer or rinsed in the concentration of 200–400 ppm active quat.

1. Prepare a solution of 0.25 – 0.5 oz. of product per gallon of water (or equivalent use dilution) (200 – 400 ppm active) for the exterior application for the filler and closing machine.
2. Allow surfaces to remain wet for at least 1 minute.
3. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed.

#### For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:

1. Remove gross food particles and excess soil by a pre-flush or pre-scrape.
2. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water. Then rinse equipment with a sanitizing solution.
3. To sanitize the belt apply this product at a 200–400 ppm quat level (0.25 - 0.5 oz. per gallon) (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.
4. During interruptions in operation, apply coarse spray to equipment, peelers, collars, slicers and saws with this product at a dilution of 200–400 ppm active quat. Allow surfaces to remain wet for 60 seconds. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

**Entryway Sanitizing Systems:** To prevent cross contamination from area to area, set the system to deliver 0.51 to 1.02 oz. per 1 gallon of water (400 – 800 ppm active) of sanitizing solution. The spray must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives to the sanitizing solution.

#### Shoe Bath Sanitizer Directions:

1. To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one 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.
2. Scrape waterproof shoes and place in a 0.25 oz. per gallon of water (or equivalent use dilution) (200 ppm active) solution for 3 minutes prior to entering area.
3. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

#### Glove Dip Sanitizer Directions:

1. To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, dip pre-washed plastic, latex or other synthetic rubber non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. Do not let sanitizing solution come into contact with the exposed skin.
2. Make up the sanitizing solution by adding 0.25 – 0.5 oz. per gallon of water (or equivalent use dilution) (200 - 400 ppm active).
3. Soak in solution for 1 minute. **NO POTABLE WATER RINSE IS ALLOWED.**
4. Change the sanitizing solution in the bath at least daily or when solution appears dirty. **Do not let sanitizing solution come into contact with exposed skin.**

## STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

**PESTICIDE STORAGE:** Do not reuse empty container. Keep from freezing.

**PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

**CONTAINER DISPOSAL:** Nonrefillable container. Clean container promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container ¼ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. Offer container for recycling, if available. If not available, wrap empty container and put in trash.

## PRECAUTIONARY STATEMENTS

### HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER:** Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not get into eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

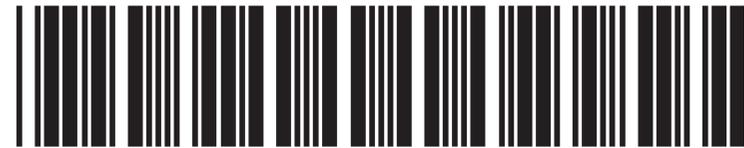
**PHYSICAL OR CHEMICAL HAZARDS:** Do not use or store near heat or open flame. Do not mix with oxidizers, anionic soaps and detergents.

**ENVIRONMENTAL HAZARDS:** This pesticide is toxic to fish and aquatic invertebrates.

EPA Reg. No. 70627-63

EPA Est. No. 13938-CN-1 [LD]; 875-CN-2 [CX]; 875-WI-1 [EC]; 875-CA-4 [MD]; 3635-OH-1 [SV]; 10508-PA-1 [SB]; 10508-TX-1 [RD]; 10508-TN-1 [RC]

Lot code letters indicate establishment number.



SKU #:

57666280

LOT #:

6037509 (14/121)

# Divosan® Spectrum™/MC

## DIRECTIONS FOR USE:

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

When used as directed, this product is highly effective against a wide variety of pathogenic microorganisms.

**At a 1:160 dilution (4 oz. of product per 5 gallons of water), using approved AOAC test methods, in the presence of 5% serum load and 10 minute contact time, unless otherwise noted, this product kills the following on hard non-porous inanimate surfaces:**

### Bacteria:

*Pseudomonas aeruginosa*, (ATCC 15442)  
*Staphylococcus aureus*, (ATCC 6538)  
*Salmonella enterica*, (ATCC 10708)  
*Botrytis cinerea*, (ATCC 12481)  
*Burkholderia cepacia*, (ATCC 25416)

*Campylobacter jejuni*, (ATCC 29428)  
*Corynebacterium ammoniagenes*, (ATCC 6871)  
*Escherichia coli* O157:H7, (ATCC 35150)  
*Klebsiella pneumoniae*, (ATCC 13883)  
*Listeria monocytogenes*, (ATCC 984)

*Proteus mirabilis*, Clinical Isolate  
*Salmonella typhi*, (ATCC 6539)  
*Shigella sonnei*, (ATCC 9290)  
*Yersinia enterocolitica*, (ATCC 23715)

### Antibiotic-Resistant Strains of Bacteria:

*Enterococcus faecium*, (Clinical Isolate),  
 (Resistant to Vancomycin (VRE))

*Staphylococcus aureus*, (ATCC 33591),  
 (Resistant to Methicillin (MRSA))

*Staphylococcus aureus*, (Genotype USA400),  
 (Community Associated –  
 Methicillin Resistant (CA-MRSA))

### \*Viruses:

\*Herpes Virus Type 2, (VR-734)  
 \*Human Coronavirus, (ATCC VR-740)  
 \*Infectious Bronchitis Virus, (Clinical Isolate)

\*Influenza A (H1N1) Virus (ATCC VR-1469)  
 \*Influenza A<sub>2</sub>/Japan Virus, (VR-100)  
 \*Vaccinia Virus, (Clinical Isolate)

**Sanitization:** When used as a food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water), in the presence of 500 ppm hard water, this product reduces the following bacteria by 99.999% with a 1 minute contact time on pre-cleaned, hard non-porous inanimate surfaces:

*Aeromonas hydrophila*, (ATCC 23213)  
*Campylobacter jejuni*, (ATCC 29428)  
*Clostridium perfringens*, (ATCC 13124)  
*Enterobacter sakazakii*, (ATCC 29544)  
*Enterococcus faecalis*, Vancomycin  
 Resistant, (VRE) (ATCC 51299)

*Escherichia coli*, (ATCC 11229)  
*Escherichia coli* O157:H7, (ATCC 43888)  
*Escherichia coli* O111:H8, (ATCC BAA-184)  
*Listeria monocytogenes*, (ATCC 984)  
*Salmonella typhi*, (ATCC 6539)

*Shigella dysenteriae*, (ATCC 9361)  
*Staphylococcus aureus*, (ATCC 6538)  
*Streptococcus pyogenes*, (ATCC 12344)  
*Yersinia enterocolitica*, (ATCC 23715)

This product cleans by removing dirt, grime, blood, urine, fecal matter and other common soils found in animal housing facilities; breeding facilities; veterinary clinics and other animal care facilities; hog, equine, and poultry farms; poultry premise sanitation, hatcheries, and barns. This product cleans, disinfects and deodorizes hard, non-porous environmental surfaces in one step. Use daily on hard, non-porous surfaces: plated or stainless steel, chrome, glazed porcelain, glazed tile, laminated surfaces associated with floors, walls, countertops, cages, and animal equipment found in animal housing facilities.

### For Sanitization of Food Processing Equipment, Dairy Equipment, Refrigerated Storage and Display Equipment and Other Hard Surfaces in Food Contact Locations:

1. Turn off refrigeration, if applicable.
2. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles.
3. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
4. Wash and rinse all surfaces thoroughly.
5. Apply a solution 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat) (or equivalent dilution) by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least 1 minute followed by complete draining and drying. Fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
6. Return machine to service.

### For Sanitization of 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. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 0.25 – 0.5 oz. of product per gallon of water (or equivalent use dilution) (200 - 400 ppm active).
4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 1 minute.
5. Drain and completely flush system twice with potable water.
6. Return to service by opening incoming water lines.

### For Sanitization of Beer Fermentation, Citrus and Food Processing Holding and Storage Tanks:

1. Remove gross filth and soil by pre-flush or pre-scrape and, when necessary, presoak.
2. Wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing.
3. Prepare a solution of 0.25 - 0.5 oz. per gallon of water (or equivalent use dilution) (200 – 400 ppm active) for mechanical or automated systems.
4. Allow surfaces to remain wet for at least 1 minute.
5. Drain thoroughly before reuse. No potable water rinse is allowed.

For mechanical operations or automated systems, the used sanitizing solution may not be used for sanitizing, but may be reused for other purposes such as cleaning.

### To Sanitize Eggs Shells Intended for Food:

1. To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 0.25 - 0.5 oz. per gallon of warm water (or equivalent use dilution) (200-400 ppm active). The solution must be warmer than the eggs, but not to exceed 130°F.
2. Wet eggs thoroughly and allow to drain.
3. 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.
4. Eggs must be reasonably dry before casing or breaking.
5. 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.

### Circulation Sanitizing – Food Processing 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 0.25 – 0.5 oz. of product per gallon of water (200 - 400 ppm available quat).
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.
5. Allow solution to remain in equipment for at least one minute.

### Disinfection Directions for Vehicles:

1. Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product.
2. For sprayer applications, use a coarse spray. Use 4 oz. of product per 5 gallons of water (or equivalent use dilution) for disinfection/fungicide/\*virucide.
3. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

**To Prepare Disinfectant Use Solution:** Add the product at 4 oz. of product per 5 gallons of water (1:160) (625 ppm active quaternary).

### For Use as a Cleaner/Disinfectant in Food Processing Plants/Breweries:

1. Before using this product in food processing areas, food products and packaging materials must be removed from the room or carefully protected. For heavily soiled areas, thoroughly clean surface prior to disinfecting.
2. Apply Disinfectant Use Solution evenly over surface. For sprayer applications use a coarse spray device. For use on floors, walls and storage areas, mix 4 oz. to 5 gallons of water (or equivalent use dilution) (625 ppm active quat). Be sure to wet all surfaces thoroughly.
3. Allow product to remain on surface for 10 minutes.
4. Remove excess liquid. Wipe with clean cloth, sponge or paper towel.
5. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, and dishes.

### For Treatment of Animal Housing Facilities:

1. Remove all animals and feeds from areas being treated.
2. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes, and other facilities occupied or traversed by animals.
3. Empty or cover all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
5. Apply fresh Use Solution to floors, walls, cages and other washable hard, non-porous environmental surfaces. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet. To disinfect, all surfaces must remain wet for 10 minutes.
6. 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.
7. Ventilate buildings and other closed spaces. Do not house animals or re-employ equipment until product has dried.
8. For disinfection of feed racks, troughs, automatic feeders, fountains and watering appliances scrub with use-solution, let stand 10 minutes. Then thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.

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