

# Divosan® Quat-Klenz

**ACTIVE INGREDIENTS:**

n-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.....6.25%

n-Alkyl (68%C<sub>12</sub>, 32%C<sub>14</sub>) dimethyl ethylbenzyl ammonium chloride.....6.25%

**OTHER INGREDIENTS:** .....87.50%

**TOTAL:** .....100.00%

## KEEP OUT OF REACH OF CHILDREN DANGER

**FIRST AID**

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

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing.

Rinse skin immediately with plenty of water for 15-20 minutes.

**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 a 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 gastric lavage.

See additional precautionary statements on side panel.



Department of Agriculture  
STATE OF HAWAII

**LICENSED**

PERIOD **2015-2017** LIC. NO.

**8017.169**

Net contents

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

Product no

**57670280**

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This product is for sanitizing of previously cleaned, hard, nonporous food contact surfaces in: food storage areas, food processing plants, federally (USDA) inspected food processing facilities, federally (USDA) inspected meat and poultry processing plants, fish processing facilities, egg processing plants, egg holding areas, hatcheries, setter rooms, tray dumping areas, tobacco plants, dairies, wineries, breweries and beverage plants.

This product is used for sanitizing of previously cleaned, hard, nonporous 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, coils and drain pans for air conditioning, trays, buggies, racks, egg flats, and other hard, nonporous poultry house related equipment. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

This product is highly effective against a wide variety broad-spectrum of pathogenic microorganisms.

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

**DIRECTIONS FOR USE:**

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

This product can be applied by mop, sponge, cloth, coarse trigger sprayer, immersion, circulation, foam gun, or foaming devices. Foam Guns and Foaming Devices not for use in California. Change cloth frequently to avoid redeposition of soil.

**To Prepare Use Solution:** Add the product at ¾ oz per gallon of water (1:170). Prepare a fresh solution daily or more often if use solution becomes visibly soiled.

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

1. Before using this product in food processing areas, food products and packaging materials must be removed from the room or carefully protected.
2. Apply Use Solution evenly over hard, nonporous surface. Be sure to wet all surfaces thoroughly.
3. Allow product to remain on surface for 10 minutes.
4. Wipe with clean cloth, sponge or paper towel.
5. For heavily soiled areas, thoroughly clean surface prior to disinfecting.
6. 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.

**NOTE:** When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.

**SHOE BATH SANITIZER DIRECTIONS:** 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. Scrape waterproof shoes and place in a ¾ oz. per gallon of water use solution for 1 minute prior to entering area. Prepare a fresh solution at least daily or more often if use solution becomes visibly soiled.

**To Prepare Food Contact Surface Sanitizing Use Solution:** Add the product at 1 oz. – 2 oz. of product per 5 gallons of water (200 - 400 ppm active quat). Prepare a fresh solution daily or more often if use solution becomes visibly soiled.

**To Sanitize Hard, Nonporous 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 1 oz. – 2 oz. per 5 gallons of water (200 - 400 ppm active quat).
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 one minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

**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 1 oz. – 2 oz. per 5 gallons of water (200 - 400 ppm active quat).
3. Apply sanitizing solution by immersion, coarse spray, foam device, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. For trigger spray applications, spray 6-8 inches from surface. For foam devices, spray at a minimum of 6 feet from surface. Foam guns and Foaming Devices not for use in California. 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.

**For Sanitization of Food Processing Equipment, Dairy Equipment, Refrigerated Storage and Display Equipment and Other Hard, Nonporous 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 1 oz.– 2 oz. per 5 gallons of water (200 – 400 ppm active quat) 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 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 1 oz.– 2 oz. per 5 gallons of water dilution (200 – 400 ppm active quat) 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, collators, slicers and saws with this product at a dilution of 200– 400 ppm active quat. Allow surfaces to remain wet for 1 minute. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

**To Sanitize Shell Egg Intended for Food:**

1. To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 oz. – 2 oz. per 5 gallons of warm water (200 – 400 ppm active quat). 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.

**GLOVE DIP SANITIZER DIRECTIONS:** 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 nonporous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area for at least 1 minute. Make up the sanitizing solution by adding 1 oz.– 2 oz. per 5 gallons of water dilution (200 – 400 ppm active quat). **NO POTABLE WATER RINSE IS ALLOWED.** The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning. **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 Inanimate 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. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. Offer container for recycling, if available.

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

## PRECAUTIONARY STATEMENTS HAZARD TO HUMANS AND DOMESTIC ANIMALS

**DANGER. KEEP OUT OF REACH OF CHILDREN.** Corrosive. Causes irreversible eye damage. Causes skin irritation. Harmful if swallowed, inhaled, or absorbed through the skin. Do not get in 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 and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

EPA Reg. No. 875-194

EPA Est. No. 3635-OH-1 [SV]; 10508-PA-1 [SB]; 875-WI-1 [EC]; 13938-CN-1 [LD]; 10508-OH-1 [RM]; 10508-TX-1 [RD]; 10508-TN-1 [RC]; 7546-WI-1 [WT]; 34490-CA-1 [RH]

Lot code letters indicate establishment number.



See MSDS # MS0800603

Diversey, Inc. Emergency No / No d'urgence : 1 800 851 7145



SKU #:

57820280

LOT #:

6144072 (15/124)

## Divosan Quat-Klenz

This product is highly effective against a broad-spectrum of pathogenic microorganisms including bacteria, antibiotic resistant bacteria, \*viruses, and fungi.

**At a ½ oz. of product per gallon of water (1:256) dilution, using approved AOAC test methods, in the presence of 5% soil and 10 minute contact time, this product kills the following on hard, nonporous inanimate surfaces:**

**Bacteria:**

*Pseudomonas aeruginosa*, (ATCC 15442)  
*Staphylococcus aureus*, (ATCC 6538)  
*Salmonella enterica*, (ATCC 10708)  
*Corynebacterium ammoniagenes*, (ATCC 6872)  
*Enterobacter aerogenes*, (ATCC 13408)

*Enterococcus faecalis*, (ATCC 29212)  
*Escherichia coli*, (ATCC 11229)  
*Klebsiella pneumoniae*, (ATCC 4332)  
*Legionella pneumophila*, (ATCC 33153)  
*Proteus mirabilis*, (ATCC 9240)

*Salmonella schottmuelleri*, (ATCC 8759)  
*Serratia marcescens*, (ATCC 14756)  
*Shigella dysenteriae*, (ATCC 11835)  
*Streptococcus faecalis*  
*Streptococcus salivarius*, (ATCC 7073)

**Antibiotic-Resistant Bacteria:**

*Enterococcus faecalis*, (ATCC 51299);  
 (Resistant to Vancomycin [VRE])

*Staphylococcus aureus*,  
 (CDC HIP 5836); (Intermediate  
 Vancomycin Resistance [VISA])

*Staphylococcus aureus*  
 Community Associated Methicillin Resistant  
 (CA-MRSA)

*Staphylococcus aureus*, (ATCC 33592)  
 (Resistant to Methicillin [MRSA])

**\*Viruses:**

\*Adenovirus Type 2  
 \*Herpes Simplex Virus Type 1, (VR-733)  
 \*Herpes Simplex Virus Type 2, (VR-734)

\*Human Coronavirus, (VR-740)  
 \*Influenza A (H1N1) Virus, (VR-1469)

\*Influenza A Virus, Strain Hong Kong, (VR-544)  
 \*Vaccinia Virus, (VR-119)

**\*Veterinary viruses:**

\*Avian Influenza A (H5N1) Virus

\*Canine Coronavirus, (ATCC VR-809)

\*Kills Pandemic 2009 H1N1 Influenza A virus.

**Fungicidal Activity:** At ½ oz. of product per gallon of water dilution and a 10 minute contact time this product is effective on pre-cleaned hard, nonporous inanimate surfaces such as locker rooms, shower and bath areas and exercise facilities against *Trichophyton mentagrophytes*, (ATCC 9533).

**Mold/Mildew Mildewstatic Activity: controls and prevents the growth of mold and mildew:** *Aspergillus niger*, (ATCC 6275) (and the odors caused by them when applied to hard, nonporous inanimate surfaces at a ½ oz per gallon of water (1:256) dilution).

**At a ¾ oz. of product per gallon of water (1:170) dilution, in the presence of 5% soil and 10 minute contact time, this product kills the following on hard, nonporous inanimate surfaces:**

**\*Veterinary viruses:**

\*Avian Influenza A/Turkey/Wisconsin Virus,  
 (VR-798)

\*Infectious Avian Laryngotracheitis Virus,  
 Strain LT-IVAX

\*Porcine Respiratory & Reproductive  
 Virus (PRRSV)

\*Avian Influenza A (H5N1) Virus

\*Infectious Bovine Rhinotracheitis Virus (IBR)

\*Porcine Rotavirus (VR-893)

\*Avian Reovirus, (VR-2449)

(VR-188)

\*Pseudorabies virus, (VR-135)

\*Canine Coronavirus, (ATCC VR-809)

\*Infectious Bronchitis Virus (Beaudette IB42)

\*Transmissible gastroenteritis virus

\*Canine Distemper Virus, (VR-128)

\*Newcastle Disease Virus

(TGE)

\*Equine Arteritis Virus, (VR-796)

**Food Contact Surface Sanitizer:** At 1 oz. of product per 5 gallons of water (1:640) dilution with a 1 minute contact time, this product eliminates 99.999% of the following bacteria in 250 ppm hard water (calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test on hard, nonporous inanimate surfaces against the following bacteria:

*Escherichia coli*, (ATCC 11229)

*Staphylococcus aureus*, (ATCC 6538)

**DIRECTIONS FOR USE:**

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

**To Prepare Use Solution:** Add the product at 1/2 oz. per gallon of water (1:256). Prepare a fresh solution daily or more often if use solution becomes visibly soiled.

**For Use as a One-Step Cleaner/Disinfectant:**

1. Pre-clean heavily soiled areas.
2. Apply Use Solution to hard, nonporous inanimate surfaces.
3. All surfaces must remain wet for 10 minutes
4. Wipe surfaces and let air dry.

**NOTE:** Rinsing is not necessary unless floors are to be coated with finish or restorer. All food contact surfaces such as appliances and kitchen countertops must be rinsed with potable water. Do not use on glassware, utensils, or dishes.

**NOTE:** When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.

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

1. Before using this product in food processing areas, food products and packaging materials must be removed from the room or carefully protected.
2. Apply Use Solution evenly over hard, nonporous surface. Be sure to wet all surfaces thoroughly.
3. Allow product to remain on surface for 10 minutes.
4. Wipe with clean cloth, sponge or paper towel.
5. For heavily soiled areas, thoroughly clean surface prior to disinfecting.
6. 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.

**NOTE:** When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.

**For Use as a General Cleaner and/or Deodorizer:** Apply Use Solution to hard, nonporous inanimate surfaces. Wipe surfaces and let air dry.

**To Kill Fungus:** Pre-clean heavily soiled areas. Apply Use Solution to hard, nonporous inanimate surfaces. Allow surface to remain wet for 10 minutes. Wipe surfaces and let air dry.

**To Control Mold and Mildew:** Apply Use Solution to pre-cleaned hard, nonporous inanimate surfaces. Allow to air dry. Repeat application weekly or when growth reappears.

**HATCHERIES:** Apply Use Solution to hard, nonporous inanimate surfaces such as hatches, setters, trays, racks, egg flats, walls, floors, ceilings, chickboxes, egg cases, trash containers, carts, sexing tables, delivery trucks, vans and other hard, nonporous inanimate surfaces. Apply by cloth, mop, brush, sponge, auto scrubber, mechanical spray device, coarse pump or trigger spray device, foam device or by immersion. For trigger spray applications, spray 6-8 inches from surface. For foam devices, spray at a minimum of 6 feet from surface. Do not breathe spray. Let all treated surfaces remain wet for at least 10 minutes. Rinse treated surfaces with potable water before reuse. Allow surface to air dry. Change cloth, sponge or towels frequently to avoid redeposition of soil. Foam guns and Foaming Devices not for use in California.

**DISINFECTANT/IRUCIDAL\* DIRECTIONS FOR CHICK VANS, EGG TRUCKS, and HATCHERY FARM FOOD TRANSPORT VEHICLES:** Clean all vehicle hard, nonporous surfaces including mats, crates, cabs, and wheels, and other hard, nonporous inanimate surfaces with high-pressure water and this product. Saturate with Use Solution to treat the vehicle's hard, nonporous inanimate surfaces. Let all treated surfaces remain wet for at least 10 minutes. Apply by cloth, mop, brush, sponge, auto scrubber, mechanical spray device, coarse pump or trigger spray device, foam device or by immersion. For trigger spray applications, spray 6-8 inches from surface. For foam devices, spray at a minimum of 6 feet from surface. Do not breathe spray. Change cloth, sponge or towels frequently to avoid redeposition of soil. Prepare a fresh solution at least daily or more often if use solution becomes visibly soiled. Foam guns and Foaming Devices not for use in California.

**ENTRYWAY SANITIZING SYSTEMS:** To prevent cross contamination from area to area, set the system to deliver sanitizing solution of ¾ oz. per gallon of water (732 ppm active). 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.

**To Prepare Use Solution:** Add the product at ¾ oz per gallon of water (1:170). Prepare a fresh solution daily or more often if use solution becomes visibly soiled.

**For Use as a One-Step Cleaner/Disinfectant:**

1. Pre-clean heavily soiled areas.
2. Apply Use Solution to hard, nonporous inanimate surfaces.
3. All surfaces must remain wet for 10 minutes.
4. Wipe surfaces and let air dry.

**NOTE:** Rinsing is not necessary unless floors are to be coated with finish or restorer. All food contact surfaces such as appliances and kitchen countertops must be rinsed with potable water. Do not use on glassware, utensils, or dishes.

**NOTE:** When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.

**FOGGING FOR CONTROL OF SPOILAGE ORGANISMS IN THE AIR AT FOOD AND BEVERAGE PROCESSING FACILITIES: Not for use in California**

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

Use this product in a fogging device for control of spoilage organisms that could be found in the air in food and beverage processing facilities

1. Prior to fogging, remove or carefully protect all food products and packaging materials.
2. Ensure room is properly ventilated to prevent migration of vapors to adjacent areas. Vacate all personnel from the room during fogging. Post entry signs notifying employees that fogging is in process to prevent accidental entry. Plan the fogging operation so that sufficient product is available to properly treat the room without refilling the fogger. Use a remotely controlled or time delayed fogging device and leave area before activating the fogger.
3. In food and beverage processing facilities, to control spoilage organisms thoroughly fog areas using 1 quart per 1000 cubic feet of room area with a solution containing 1.25 oz. of product per gallon of water (1,200 ppm) (or equivalent use dilution).
4. NEVER enter the room during fogging unless wearing appropriate eye, skin and respiratory protection.
5. Treated areas should not be entered without suitable protective equipment for a minimum period of 2 hours after fogging.
6. Prior to re-using equipment and resuming operations, rinse all surfaces with potable water and follow with standard surface sanitization procedures. Always empty and rinse spray/fog equipment with potable water after use as well.

**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

Read the label affixed to the container for this product before applying.

Use of this product according to this label is subject to the use precautions and limitations imposed by the label affixed to the container for this product.

EPA Reg. No. 875-194

This product is for sanitizing of previously cleaned, hard, nonporous food contact surfaces in: food storage areas, food processing plants, federally (USDA) inspected food processing facilities, federally (USDA) inspected meat and poultry processing plants, fish processing facilities, egg processing plants, egg holding areas, hatcheries, setter rooms, tray dumping areas, tobacco plants, dairies, wineries, breweries and beverage plants.

This product is used for sanitizing of previously cleaned, hard, nonporous 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, coils and drain pans for air conditioning, trays, buggies, racks, egg flats, and other hard, nonporous poultry house related equipment. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

This product is highly effective against a wide variety broad-spectrum of pathogenic microorganisms. See reference sheet for a complete list of organisms and additional directions for use.

#### DIRECTIONS FOR USE:

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

This product can be applied by mop, sponge, cloth, coarse trigger sprayer, immersion, circulation, foam gun, or foaming devices. Foam Guns and Foaming Devices not for use in California. Change cloth frequently to avoid redeposition of soil.

**To Prepare Use Solution:** Add the product at ¾ oz per gallon of water (1:170). Prepare a fresh solution daily or more often if use solution becomes visibly soiled.

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

1. Before using this product in food processing areas, food products and packaging materials must be removed from the room or carefully protected.
2. Apply Use Solution evenly over hard, nonporous surface. Be sure to wet all surfaces thoroughly.
3. Allow product to remain on surface for 10 minutes.
4. Wipe with clean cloth, sponge or paper towel.
5. For heavily soiled areas, thoroughly clean surface prior to disinfecting.
6. 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.

**NOTE:** When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.

**SHOE BATH SANITIZER DIRECTIONS:** 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. Scrape waterproof shoes and place in a ¾ oz. per gallon of water use solution for 1 minute prior to entering area. Prepare a fresh solution at least daily or more often if use solution becomes visibly soiled.

**To Prepare Food Contact Surface Sanitizing Use Solution:** Add the product at 1 oz. – 2 oz. of product per 5 gallons of water (200 - 400 ppm active quat). Prepare a fresh solution daily or more often if use solution becomes visibly soiled.

#### To Sanitize Hard, Nonporous 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 1 oz. – 2 oz. per 5 gallons of water (200 - 400 ppm active quat).
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 one minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

#### 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 1 oz. – 2 oz. per 5 gallons of water (200 - 400 ppm active quat).
3. Apply sanitizing solution by immersion, coarse spray, foam device, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. For trigger spray applications, spray 6-8 inches from surface. For foam devices, spray at a minimum of 6 feet from surface. Foam guns and Foaming Devices not for use in California. 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.

#### For Sanitization of Food Processing Equipment, Dairy Equipment, Refrigerated Storage and Display Equipment and Other Hard, Nonporous 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 1 oz. – 2 oz. per 5 gallons of water (200 - 400 ppm active quat) 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 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 1 oz. – 2 oz. per 5 gallons of water dilution (200 - 400 ppm active quat) 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, collators, slicers and saws with this product at a dilution of 200-400 ppm active quat. Allow surfaces to remain wet for 1 minute. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

#### To Sanitize Shell Egg Intended for Food:

1. To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 oz. – 2 oz. per 5 gallons of warm water (200 - 400 ppm active quat). 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.

**GLOVE DIP SANITIZER DIRECTIONS:** 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 nonporous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area for at least 1 minute. Make up the sanitizing solution by adding 1 oz. – 2 oz. per 5 gallons of water dilution (200 - 400 ppm active quat). **NO POTABLE WATER RINSE IS ALLOWED.** The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning. **Do not let sanitizing solution come into contact with exposed skin.**

Sealed Air  
Food Care

Diversey™/MC

# Divosan® Quat-Klenz

#### ACTIVE INGREDIENTS:

n-Alkyl (60% <sub>C<sub>14</sub></sub> , 30% <sub>C<sub>16</sub></sub> , 5% <sub>C<sub>12</sub></sub> , 5% <sub>C<sub>18</sub></sub> )	.....6.25%
dimethyl benzyl ammonium chloride	.....6.25%
n-Alkyl (68% <sub>C<sub>12</sub></sub> , 32% <sub>C<sub>14</sub></sub> ) dimethyl ethylbenzyl ammonium chloride	.....87.50%
<b>TOTAL:</b>	.....100.00%

KEEP OUT OF REACH OF CHILDREN  
**DANGER**



#### FIRST AID

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

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

**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 a 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 gastric lavage.

See additional precautionary statements on side panel.



Divosan  
System

Net contents

208 L / 55 U.S. Gal.

Product no

57820010

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## 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 Inanimate 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 1/4 full with water and replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for at least 30 seconds. Stand the container on its end and tip it back and forth several times. Repeat this procedure two more times. Offer container for reconditioning, if appropriate.

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

## PRECAUTIONARY STATEMENTS HAZARD TO HUMANS AND DOMESTIC ANIMALS

**DANGER. KEEP OUT OF REACH OF CHILDREN.** Corrosive. Causes irreversible eye damage. Causes skin irritation. Harmful if swallowed, inhaled, or absorbed through the skin. Do not get in 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 and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

EPA Reg. No. 875-194

EPA Est. No. 3635-OH-1 [SV]; 10508-PA-1 [SB]; 875-WI-1 [EC]; 13938-CN-1 [LD]; 10508-OH-1 [RM]; 10508-TX-1 [RD]; 10508-TN-1 [RC]; 7546-WI-1 [WT]; 34490-CA-1 [RH]  
Lot code letters indicate establishment number.

See MSDS # MS0800603



SKU #: 57820010

LOT #:

# UN1903

## Divosan Quat-Klenz

This product is highly effective against a broad-spectrum of pathogenic microorganisms including bacteria, antibiotic resistant bacteria, \*viruses, and fungi.

**At a ½ oz. of product per gallon of water (1:256) dilution, using approved AOAC test methods, in the presence of 5% soil and 10 minute contact time, this product kills the following on hard, nonporous inanimate surfaces:**

**Bacteria:**

*Pseudomonas aeruginosa*, (ATCC 15442)  
*Staphylococcus aureus*, (ATCC 6538)  
*Salmonella enterica*, (ATCC 10708)  
*Corynebacterium ammoniagenes*, (ATCC 6872)  
*Enterobacter aerogenes*, (ATCC 13408)

*Enterococcus faecalis*, (ATCC 29212)  
*Escherichia coli*, (ATCC 11229)  
*Klebsiella pneumoniae*, (ATCC 4532)  
*Legionella pneumophila*, (ATCC 33153)  
*Proteus mirabilis*, (ATCC 9240)

*Salmonella schottmuelleri*, (ATCC 8759)  
*Serratia marcescens*, (ATCC 14756)  
*Shigella dysenteriae*, (ATCC 11835)  
*Streptococcus faecalis*  
*Streptococcus salivarius*, (ATCC 7073)

**Antibiotic-Resistant Bacteria:**

*Enterococcus faecalis*, (ATCC 51299);  
 (Resistant to Vancomycin [VRE])

*Staphylococcus aureus*,  
 (CDC HIP 5836); (Intermediate  
 Vancomycin Resistance [VISA])

*Staphylococcus aureus*  
 Community Associated Methicillin Resistant  
 (CA-MRSA)

*Staphylococcus aureus*, (ATCC 33592)  
 (Resistant to Methicillin [MRSA])

**\*Viruses:**

\*Adenovirus Type 2  
 \*Herpes Simplex Virus Type 1, (VR-733)  
 \*Herpes Simplex Virus Type 2, (VR-734)

\*Human Coronavirus, (VR-740)  
 \*Influenza A (H1N1) Virus, (VR-1469)

\*Influenza A Virus, Strain Hong Kong, (VR-544)  
 \*Vaccinia Virus, (VR-119)

**\*Veterinary viruses:**

\*Avian Influenza A (H5N1) Virus

\*Canine Coronavirus, (ATCC VR-809)

\*Kills Pandemic 2009 H1N1 Influenza A virus.

**Fungicidal Activity:** At ½ oz. of product per gallon of water dilution and a 10 minute contact time this product is effective on pre-cleaned hard, nonporous inanimate surfaces such as locker rooms, shower and bath areas and exercise facilities against *Trichophyton mentagrophytes*, (ATCC 9533).

**Mold/Mildew Mildewstatic Activity: controls and prevents the growth of mold and mildew:** *Aspergillus niger*, (ATCC 6275) (and the odors caused by them when applied to hard, nonporous inanimate surfaces at a ½ oz per gallon of water (1:256) dilution).

**At a ¼ oz. of product per gallon of water (1:170) dilution, in the presence of 5% soil and 10 minute contact time, this product kills the following on hard, nonporous inanimate surfaces:**

**\*Veterinary viruses:**

\*Avian Influenza A/Turkey/Wisconsin Virus,  
 (VR-798)

\*Infectious Avian Laryngotracheitis Virus,  
 Strain LT-IVAX

\*Porcine Respiratory & Reproductive  
 Virus (PRRSV)

\*Avian Influenza A (H5N1) Virus  
 \*Avian Reovirus, (VR-2449)

\*Infectious Bovine Rhinotracheitis Virus (IBR)  
 (VR-188)

\*Porcine Rotavirus (VR-893)  
 \*Pseudorabies virus, (VR-135)

\*Canine Coronavirus, (ATCC VR-809)  
 \*Canine Distemper Virus, (VR-128)

\*Infectious Bronchitis Virus (Beaudette IB42)  
 \*Newcastle Disease Virus

\*Transmissible gastroenteritis virus  
 (TGE)

\*Equine Arteritis Virus, (VR-796)

**Food Contact Surface Sanitizer:** At 1 oz. of product per 5 gallons of water (1:640) dilution with a 1 minute contact time, this product eliminates 99.999% of the following bacteria in 250 ppm hard water (calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test on hard, nonporous inanimate surfaces against the following bacteria:

*Escherichia coli*, (ATCC 11229)

*Staphylococcus aureus*, (ATCC 6538)

**DIRECTIONS FOR USE:**

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

**To Prepare Use Solution:** Add the product at 1/2 oz. per gallon of water (1:256). Prepare a fresh solution daily or more often if use solution becomes visibly soiled.

**For Use as a One-Step Cleaner/Disinfectant:**

1. Pre-clean heavily soiled areas.
2. Apply Use Solution to hard, nonporous inanimate surfaces.
3. All surfaces must remain wet for 10 minutes
4. Wipe surfaces and let air dry.

**NOTE:** Rinsing is not necessary unless floors are to be coated with finish or restorer. All food contact surfaces such as appliances and kitchen countertops must be rinsed with potable water. Do not use on glassware, utensils, or dishes.

**NOTE:** When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.

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

1. Before using this product in food processing areas, food products and packaging materials must be removed from the room or carefully protected.
2. Apply Use Solution evenly over hard, nonporous surface. Be sure to wet all surfaces thoroughly.
3. Allow product to remain on surface for 10 minutes.
4. Wipe with clean cloth, sponge or paper towel.
5. For heavily soiled areas, thoroughly clean surface prior to disinfecting.
6. 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.

**NOTE:** When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.

**For Use as a General Cleaner and/or Deodorizer:** Apply Use Solution to hard, nonporous inanimate surfaces. Wipe surfaces and let air dry.

**To Kill Fungi:** Pre-clean heavily soiled areas. Apply Use Solution to hard, nonporous inanimate surfaces. Allow surface to remain wet for 10 minutes. Wipe surfaces and let air dry.

**To Control Mold and Mildew:** Apply Use Solution to pre-cleaned hard, nonporous inanimate surfaces. Allow to air dry. Repeat application weekly or when growth reappears.

**HATCHERIES:** Apply Use Solution to hard, nonporous inanimate surfaces such as hatches, setters, trays, racks, egg flats, walls, floors, ceilings, chickboxes, egg cases, trash containers, carts, sexing tables, delivery trucks, vans and other hard, nonporous inanimate surfaces. Apply by cloth, mop, brush, sponge, auto scrubber, mechanical spray device, coarse pump or trigger spray device, foam device or by immersion. For trigger spray applications, spray 6-8 inches from surface. For foam devices, spray at a minimum of 6 feet from surface. Do not breathe spray. Let all treated surfaces remain wet for at least 10 minutes. Rinse treated surfaces with potable water before reuse. Allow surface to air dry. Change cloth, sponge or towels frequently to avoid redeposition of soil. Foam guns and Foaming Devices not for use in California.

**DISINFECTANT/VIRUCIDAL\* DIRECTIONS FOR CHICK VANS, EGG TRUCKS, and HATCHERY FARM FOOD TRANSPORT VEHICLES:** Clean all vehicle hard, nonporous surfaces including mats, crates, cabs, and wheels, and other hard, nonporous inanimate surfaces with high-pressure water and this product. Saturate with Use Solution to treat the vehicle's hard, nonporous inanimate surfaces. Let all treated surfaces remain wet for at least 10 minutes. Apply by cloth, mop, brush, sponge, auto scrubber, mechanical spray device, coarse pump or trigger spray device, foam device or by immersion. For trigger spray applications, spray 6-8 inches from surface. For foam devices, spray at a minimum of 6 feet from surface. Do not breathe spray. Change cloth, sponge or towels frequently to avoid redeposition of soil. Prepare a fresh solution at least daily or more often if use solution becomes visibly soiled. Foam guns and Foaming Devices not for use in California.

**ENTRYWAY SANITIZING SYSTEMS:** To prevent cross contamination from area to area, set the system to deliver sanitizing solution of ¾ oz. per gallon of water (732 ppm active). Spray must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizing solution is delivered to the floor. Do not mix other foam additives to the sanitizing solution.

**To Prepare Use Solution:** Add the product at ¾ oz per gallon of water (1:170). Prepare a fresh solution daily or more often if use solution becomes visibly soiled.

**For Use as a One-Step Cleaner/Disinfectant:**

1. Pre-clean heavily soiled areas.
2. Apply Use Solution to hard, nonporous inanimate surfaces.
3. All surfaces must remain wet for 10 minutes.
4. Wipe surfaces and let air dry.

**NOTE:** Rinsing is not necessary unless floors are to be coated with finish or restorer. All food contact surfaces such as appliances and kitchen countertops must be rinsed with potable water. Do not use on glassware, utensils, or dishes.

**NOTE:** When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.

**FOGGING FOR CONTROL OF SPOILAGE ORGANISMS IN THE AIR AT FOOD AND BEVERAGE PROCESSING FACILITIES: Not for use in California**

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

Use this product in a fogging device for control of spoilage organisms that could be found in the air in food and beverage processing facilities

1. Prior to fogging, remove or carefully protect all food products and packaging materials.
2. Ensure room is properly ventilated to prevent migration of vapors to adjacent areas. Vacate all personnel from the room during fogging. Post entry signs notifying employees that fogging is in process to prevent accidental entry. Plan the fogging operation so that sufficient product is available to properly treat the room without refilling the fogger. Use a remotely controlled or time delayed fogging device and leave area before activating the fogger.
3. In food and beverage processing facilities, to control spoilage organisms thoroughly fog areas using 1 quart per 1000 cubic feet of room area with a solution containing 1.25 oz. of product per gallon of water (1,200 ppm) (or equivalent use dilution).
4. NEVER enter the room during fogging unless wearing appropriate eye, skin and respiratory protection.
5. Treated areas should not be entered without suitable protective equipment for a minimum period of 2 hours after fogging.
6. Prior to re-using equipment and resuming operations, rinse all surfaces with potable water and follow with standard surface sanitization procedures. Always empty and rinse spray/fog equipment with potable water after use as well.

**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

Read the label affixed to the container for this product before applying.

Use of this product according to this label is subject to the use precautions and limitations imposed by the label affixed to the container for this product.

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