

Suma® Final Step® 1024 Sanitizer

Sealed Air
Diversey Care

ACTIVE INGREDIENTS:

Alkyl (C ₁₄ 60%, C ₁₆ 30%, C ₁₂ 5%, C ₁₈ 5%)	10.0%
dimethyl benzyl ammonium chloride.....	10.0%
Alkyl (C ₁₂ 68%, C ₁₄ 32%)	80.0%
dimethyl ethylbenzyl ammonium chloride	100.0%
INERT INGREDIENTS:	80.0%
TOTAL:	100.0%



First Aid

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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

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



Food Contact Surface Sanitizer – With Organic Soil Tolerance For Restaurant, Food Handling and Process Areas, Bar and Institutional Kitchen Use and for Sanitizing Ice Machines

This product when used as directed is formulated for use on washable, hard, non-porous inanimate surfaces such as: Food preparation and storage areas, dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs.

Contains no phosphorous.

Directions for Use

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

FOOD CONTACT SANITIZING DIRECTIONS

Before use as a sanitizer in public eating places, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE: At ½ ounce of this product per 4 gallons of water (or equivalent use dilution), this product eliminates 99.999% of the following bacteria in 1 minute in 500 ppm hard water (calculated as CaCO₃) according to the

Germicidal and Sanitizing Action of Disinfectants test: *Aeromonas hydrophila*, *Listeria monocytogenes*, *Campylobacter jejuni*, *Shigella dysenteriae*, *Clostridium perfringens*, *Staphylococcus aureus*, *Enterobacter sakazakii*, *Streptococcus pyogenes*, *Escherichia coli*, *Yersinia enterocolitica*, *Enterococcus faecalis* Vancomycin resistant, *Escherichia coli* O157:H7, *Salmonella typhi*, *Escherichia coli* O111:H8

SANITIZATION: When used for sanitization of previously cleaned hard nonporous environmental food equipment or food contact items, limit active to 200-400 ppm active. At this level **NO POTABLE WATER RINSE** is allowed.

To sanitize previously cleaned and rinsed hard non-porous environmental food contact surfaces, prepare a 200-400 ppm active solution by adding 1 to 2 oz. to 4 gallons of water.

FOOD CONTACT SURFACE SANITIZING DIRECTIONS: Apply a use solution of ½-1 ounce of this product per 4 gallons of water (200-400 ppm) as is to sanitize hard nonporous surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, hand pump coarse pump or trigger spray device, or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Allow surface to remain wet for at least 1 minute. Remove immersed items from solution. Place sanitized utensils on a rack or drain board. Wipe with clean cloth, sponge or paper towel. Wipe up excess liquid. Drain thoroughly before reuse and then air dry. **NO POTABLE WATER RINSE IS ALLOWED.** 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 dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.



**KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO**

See side panel for additional precautionary statements.



Net Contents: **1.58 U.S. Qt. / 1.5 L**

100897732

STATE OF HAWAII
Department of Agriculture

ACCEPTED 4.40625"

LICENSE NO.

8017.173

LAYFLAT 7.625"

3.21875"

**WISCONSIN STATE DIVISION OF HEALTH
DIRECTIONS FOR EATING ESTABLISHMENTS**

(Not applicable in CA)

1. Scrape and pre-wash hard nonporous 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 ½-1 ounce of this product per 4 gallons of water (200-400 ppm active). Immerse all utensils for at least one minute or for contact time specified by governing sanitary code. For equipment and utensils too large to sanitize by immersion, apply use solution of ¼-½ ounce of this product per 2 gallons of water (200-400 ppm active) by rinsing, spraying or swabbing until thoroughly wetted for 1 minute.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh solution at least daily or when use solution becomes visibly soiled.

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

SANITIZING OF REFRIGERATED FOOD PROCESSING EQUIPMENT, ICE MACHINES, AND OTHER HARD NON-POROUS INANIMATE SURFACES IN FOOD CONTACT LOCATIONS, RESTAURANTS AND BARS

DIRECTIONS: For sanitizing food processing equipment, refrigerated storage and display equipment and other hard, non-porous inanimate surfaces. Food contact surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles.

1. Turn off refrigeration. (*Note: Use this direction only if applicable*)
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (*Note: Use this direction only if applicable*)
3. Wash and rinse all surfaces thoroughly.
4. Apply a solution of ½-1 ounce this product in 4 gallons of water (200-400 ppm active) by mechanical spray device, coarse pump, or trigger spray device, direct pouring or by recirculating through the system.
5. Surfaces must remain wet for at least one minute followed by complete draining.
6. Drain thoroughly before reuse. Allow surfaces to air dry.
7. A potable water rinse is not allowed after use as a sanitizer.
8. Fresh solution must be used for each cleaning.
9. Return machine to service.

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER: For sanitizing pre-cleaned hard nonporous environmental dishes, glassware, silverware, eating utensils, and cooking utensils, cookware and dishware, immerse in a solution containing ½-1 ounce of this product per 4 gallons of water (200-400 ppm active). Surfaces must remain wet for at least 1 minute. Remove items from solution. Place sanitized utensils on a rack or drain board. Wipe with clean cloth, sponge or paper towel. Drain thoroughly before reuse. Allow surfaces to air dry. A potable water rinse is not allowed after use as a sanitizer. 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. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

**PRECAUTIONARY
STATEMENTS
HAZARDS TO HUMANS
AND DOMESTIC ANIMALS**

DANGER. Keep Out of Reach of Children. 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 and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARD

This product is toxic to fish.

PHYSICAL OR CHEMICAL HAZARDS

Do not use or store near heat or open flame.
Do not mix with oxidizers, anionic soaps and detergents.

See Insert Sheet for additional organisms and directions for use.

STORAGE AND DISPOSAL

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

CONTAINER DISPOSAL/PESTICIDE STORAGE: Non-refillable container. Store only in original container. Do not reuse empty container. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap (container) and put in trash or offer for recycling if available.

RESIDUE REMOVAL INSTRUCTIONS: Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.



LISTED (XXXXXX)

300152253 (16/008)

EPA Reg. No.: 10324-94-70627 EPA Est. No. 0312-WI-3 [NW];
7546-WI-1 [WT]; 13938-CAN-1 [LD]
Lot code letters indicate establishment number.

Manufactured For: © 2015 Diversey, Inc., PO Box 19747,
Charlotte, NC 28219-0747

For emergencies, call: 1-800-851-7145

Questions? Comments: 1-800-558-2332

SDS Ref. # MS0800770



Suma® Final Step® 1024 Sanitizer

ACTIVE INGREDIENTS:

Alkyl (C ₁₄ 60%, C ₁₆ 30%, C ₁₂ 5%, C ₁₈ 5%) dimethyl benzyl ammonium chloride.....	10.0%
Alkyl (C ₁₂ 68%, C ₁₄ 32%) dimethyl ethylbenzyl ammonium chloride	10.0%

INERT INGREDIENTS: 80.0%

TOTAL: 100.0%

**KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO**

See below for additional precautionary statements.

First Aid

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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

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

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Keep Out of Reach of Children. 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 and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARD

This product is toxic to fish.

PHYSICAL OR CHEMICAL HAZARDS

Do not use or store near heat or open flame.

Do not mix with oxidizers, anionic soaps and detergents.

STORAGE AND DISPOSAL

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

CONTAINER DISPOSAL/PESTICIDE STORAGE: Non-refillable container. Store only in original container. Do not reuse empty container. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap (container) and put in trash or offer for recycling if available.

RESIDUE REMOVAL INSTRUCTIONS: Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

DIRECTIONS FOR USE

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

Before using this product, food products and packaging materials must be removed from the room or carefully protected.

NON-FOOD CONTACT SANITIZING PERFORMANCE: At ½ ounce of this product per 4 gallons of water use level (or equivalent use dilution) (200 ppm active), this product was evaluated in the presence of 5% serum and found to be an effective one-step sanitizer with a 3-minute contact time against the following on hard non-porous environmental surfaces: *Enterobacter aerogenes*, *Staphylococcus aureus*.

PREPARATION OF NON-FOOD CONTACT SANITIZER USE SOLUTION: For heavily soiled areas, a preliminary cleaning is required. Add ½-ounce of this product to 4 gallons of water (200 ppm active).

Apply sanitizer use solution to hard, non-porous environmental non-food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, hand pump coarse pump or trigger spray device, or by immersion so as to thoroughly wet surface to be sanitized. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Treated surfaces must remain wet for 3 minutes. Wipe up excess liquid. Allow to air dry. 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 dirty.

BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS

For sanitizing of hard non porous environmental bottling or pre-mix dispensing equipment after cleaning thoroughly rinse equipment with cold or lukewarm potable water. Fill equipment with a solution of ½ to 1 ounce of this product per 4 gallons of water (200 - 400 ppm active). Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. To insure the removal of flavors during changeover between products, the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain the use-solution from the surface. Allow surfaces to air dry. A potable water rinse is not allowed after use as a sanitizer. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS: To sanitize the conveyor belt, apply this product at a 200-400 ppm active level, ½ to 1 ounce of this product per 4 gallons, to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using a coarse spray device to equipment, peelers, collators, slicers and saws, and other nonporous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyor equipment must be free of product when applying this coarse spray.

SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES IN FOOD PROCESSING FACILITIES

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 ¼ ounce of this product per two gallons of water (200 ppm active) use solution for 3 minutes prior to entering area. Prepare a fresh solution at least daily or more often if use solution becomes visibly dirty.

STATE OF HAWAII
Department of Agriculture

ACCEPTED

LICENSE NO. **8017.173**

Sealed Air
Diversey Care

Diversey

D4

Suma® Final Step® 1024 Sanitizer

ACTIVE INGREDIENTS:

Alkyl (C ₁₄ 60%, C ₁₆ 30%, C ₁₂ 5%, C ₁₈ 5%) dimethyl benzyl ammonium chloride.....	10.0%
Alkyl (C ₁₂ 68%, C ₁₄ 32%) dimethyl ethylbenzyl ammonium chloride.....	10.0%

INERT INGREDIENTS: 80.0%

TOTAL: **100.0%**

KEEP OUT OF REACH OF CHILDREN DANGER PELIGRO



See side panel for additional precautionary statements.

First Aid

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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

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

See Insert Sheet for additional organisms and directions for use.



300152258 (15/351)

Net Contents / Contenido neto:

2.64 U.S. Qt. / 2.5 L

100897736

125" COPY FREE AREA

Suma® Final Step® 1024

D4

Food Contact Surface Sanitizer – With Organic Soil Tolerance For Restaurant, Food Handling and Process Areas, Bar and Institutional Kitchen Use and for Sanitizing Ice Machines.

This product when used as directed is formulated for use on washable, hard, non-porous inanimate surfaces such as: Food preparation and storage areas, dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs.

Contains no phosphorus.

Directions for Use

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

FOOD CONTACT SANITIZING DIRECTIONS

Before use as a sanitizer in public eating places and dairies, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE: At 1/2 ounce of this product per 4 gallons of water (or equivalent use dilution), this product eliminates 99.99% of the following bacteria in 1 minute in 500 ppm hard water (calculated as CaCO₃) according to the Germicidal and Detergent Sanitizing Action of Disinfectants test: *Aeromonas hydrophila*, *Listeria monocytogenes*, *Campylobacter jejuni*, *Shigella dysenteriae*, *Clostridium perfringens*, *Staphylococcus aureus*, *Enterobacter sakazakii*, *Streptococcus pyogenes*, *Escherichia coli*, *Yersinia enterocolitica*, *Enterococcus faecalis* Vancomycin resistant, *Escherichia coli* O157:H7, *Salmonella typhi*, *Escherichia coli* O111:H8

SANITIZATION: When used for sanitization of previously cleaned hard nonporous environmental food equipment or food contact items, limit active to 200-400 ppm active. At this level **NO POTABLE WATER RINSE** is allowed.

To sanitize previously cleaned and rinsed hard non-porous environmental food contact surfaces, prepare a 200-400 ppm active solution by adding 1 to 2 oz. to 4 gallons of water.

FOOD CONTACT SURFACE SANITIZING DIRECTIONS: Apply a use solution of 1/2-1 ounce of this product per 4 gallons of water (200-400 ppm) as is to sanitize hard nonporous surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, hand pump coarse pump or trigger spray device, or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Allow surface to remain wet for at least 1 minute. Remove immersed items from solution. Place sanitized utensils on a rack or drain board. Wipe with clean cloth, sponge or paper towel. Wipe up excess liquid. Drain thoroughly before reuse and then air dry. **NO POTABLE WATER RINSE IS ALLOWED.** 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 dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS (Not applicable in CA)

1. Scrape and pre-wash hard nonporous 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 1/2-1 ounce of this product per 4 gallons of water (200-400 ppm active). Immerse all utensils for at least one minute or for contact time specified by governing sanitary code. For equipment and utensils too large to sanitize by immersion, apply use solution of 1/4-1/2 ounce of this product per 2 gallons of water (200-400 ppm active) by rinsing, spraying or swabbing until thoroughly wetted for 1 minute.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh solution at least daily or when use solution becomes visibly soiled.

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

SANITIZING OF REFRIGERATED FOOD PROCESSING EQUIPMENT, ICE MACHINES, AND OTHER HARD NON-POROUS INANIMATE SURFACES IN FOOD CONTACT LOCATIONS, RESTAURANTS AND BARS DIRECTIONS: For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard, non-porous inanimate surfaces. Food contact surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles.

1. Turn off refrigeration. (**Note:** Use this direction only if applicable)
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable)
3. Wash and rinse all surfaces thoroughly.
4. Apply a solution of 1/2-1 ounce this product in 4 gallons of water (200-400 ppm active) by mechanical spray device, coarse pump, or trigger spray device, direct pouring or by recirculating through the system.
5. Surfaces must remain wet for at least one minute followed by complete draining.
6. Drain thoroughly before reuse. Allow surfaces to air dry.
7. A potable water rinse is not allowed after use as a sanitizer.
8. Fresh solution must be used for each cleaning.
9. Return machine to service.

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER

For sanitizing pre-cleaned hard nonporous environmental dishes, glassware, silverware, eating utensils, and cooking utensils, cookware and dishware, immerse in a solution containing 1/2-1 ounce of this product per 4 gallons of water (200-400 ppm active). Surfaces must remain wet for at least 1 minute. Remove items from solution. Place sanitized utensils on a rack or drain board. Wipe with clean cloth, sponge or paper towel. Drain thoroughly before reuse. Allow surfaces to air dry. (A potable water rinse is not allowed after use as a sanitizer. 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. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

See insert sheet for additional organisms and directions for use.

105" COPY FREE AREA

300192260 (1/3/56)

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Keep Out of Reach of Children. 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 and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARD

This product is toxic to fish.

PHYSICAL OR CHEMICAL HAZARDS

Do not use or store near heat or open flame. Do not mix with oxidizers, anionic soaps and detergents.

STORAGE AND DISPOSAL

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

CONTAINER DISPOSAL/PESTICIDE STORAGE: Non-refillable container. Store only in original container. Do not reuse empty container. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap container and put in trash or offer for recycling if available.

RESIDUE REMOVAL INSTRUCTIONS: Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.



LISTED (XXXXXX)



EPA Reg. No.: 10324-94-70627

EPA Est. No. 0312-WI-3 [NW]; 7546-WI-1 [WT]; 13938-CAN-1 [LD]

Lot code letters indicate establishment number.

For emergencies, call: 1-800-851-7145

Manufactured for:

© 2015 Diversey, Inc., PO Box 19747, Charlotte, NC 28219-0747

300152261 (15/355)

Suma® Final Step® 1024 Sanitizer

ACTIVE INGREDIENTS:

Alkyl (C ₁₄ 60%, C ₁₆ 30%, C ₁₂ 5%, C ₁₈ 5%) dimethyl benzyl ammonium chloride.....	10.0%
Alkyl (C ₁₂ 68%, C ₁₄ 32%) dimethyl ethylbenzyl ammonium chloride.....	10.0%
INERT INGREDIENTS:	80.0%
TOTAL:	100.0%

**KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO**

See below for additional precautionary statements.

First Aid

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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

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

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Keep Out of Reach of Children. 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 and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARD

This product is toxic to fish.

PHYSICAL OR CHEMICAL HAZARDS

Do not use or store near heat or open flame.

Do not mix with oxidizers, anionic soaps and detergents.

STORAGE AND DISPOSAL

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

CONTAINER DISPOSAL/PESTICIDE STORAGE: Non-refillable container. Store only in original container. Do not reuse empty container. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap (container) and put in trash or offer for recycling if available.

RESIDUE REMOVAL INSTRUCTIONS: Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

DIRECTIONS FOR USE

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

Before using this product, food products and packaging materials must be removed from the room or carefully protected.

NON-FOOD CONTACT SANITIZING PERFORMANCE: At ½ ounce of this product per 4 gallons of water use level (or equivalent use dilution) (200 ppm active), this product was evaluated in the presence of 5% serum and found to be an effective one-step sanitizer with a 3-minute contact time against the following on hard non-porous environmental surfaces: *Enterobacter aerogenes*, *Staphylococcus aureus*.

PREPARATION OF NON-FOOD CONTACT SANITIZER USE SOLUTION: For heavily soiled areas, a preliminary cleaning is required. Add ½-ounce of this product to 4 gallons of water (200 ppm active).

Apply sanitizer use solution to hard, non-porous environmental non-food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, hand pump coarse pump or trigger spray device, or by immersion so as to thoroughly wet surface to be sanitized. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Treated surfaces must remain wet for 3 minutes. Wipe up excess liquid. Allow to air dry. 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 dirty.

BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS

For sanitizing of hard non porous environmental bottling or pre-mix dispensing equipment after cleaning thoroughly rinse equipment with cold or lukewarm potable water. Fill equipment with a solution of ½ to 1 ounce of this product per 4 gallons of water (200 - 400 ppm active). Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. To insure the removal of flavors during changeover between products, the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain the use-solution from the surface. Allow surfaces to air dry. A potable water rinse is not allowed after use as a sanitizer. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS: To sanitize the conveyor belt, apply this product at a 200-400 ppm active level, ½ to 1 ounce of this product per 4 gallons, to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using a coarse spray device to equipment, peelers, collators, slicers and saws, and other nonporous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyor equipment must be free of product when applying this coarse spray.

SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES IN FOOD PROCESSING FACILITIES

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 ¼ ounce of this product per two gallons of water (200 ppm active) use solution for 3 minutes prior to entering area. Prepare a fresh solution at least daily or more often if use solution becomes visibly dirty.

EPA Reg. No.: 10324-94-70627

EPA Est. No.: 0312-WI-3 [NW]; 7546-WI-1 [WT]; 13938-CAN-1 [LD] Lot code letters indicate establishment number.

STATE OF HAWAII
Department of Agriculture

ACCEPTED

LICENSE NO. 8017.173

Sealed Air
Diversey Care

Diversey

D4

Suma® Final Step® 1024 Sanitizer

ACTIVE INGREDIENTS:Alkyl (C₁₄ 60%, C₁₆ 30%, C₁₂ 5%, C₁₈ 5%) dimethyl benzyl ammonium chloride.....10.0%
Alkyl (C₁₂ 68%, C₁₄ 32%) dimethyl ethylbenzyl ammonium chloride.....10.0%**INERT INGREDIENTS:**80.0%**TOTAL:**100.0%

KEEP OUT OF REACH OF CHILDREN DANGER PELIGRO



See below for additional precautionary statements.

First Aid

Have the product used or label with you when calling a poison control center or doctor, or going for treatment.

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 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 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. Call a poison control center or doctor for further treatment advice.**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

Contains no phosphorus

Food Contact Surface Sanitizer – With Organic Soil Tolerance For Restaurant, Food Handling and Process Areas, Bar and Institutional Kitchen Use and for Sanitizing Ice Machines

This product when used as directed is formulated for use on washable, hard, non-porous inanimate surfaces such as: Food preparation and storage areas, dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs.

Directions for Use

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

FOOD CONTACT SANITIZING DIRECTIONS

Before use as a sanitizer in public eating places, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE: At ½ ounce of this product per 4 gallons of water (or equivalent use dilution), this product eliminates 99.999% of the following bacteria in 1 minute in 500 ppm hard water (calculated as CaCO₃) according to the Germicidal and Detergent Sanitizing Action of Disinfectants test:*Aeromonas hydrophila, Listeria monocytogenes, Campylobacter jejuni, Shigella dysenteriae, Clostridium perfringens, Staphylococcus aureus, Enterobacter sakazakii, Streptococcus pyogenes, Escherichia coli, Yersinia enterocolitica, Enterococcus faecalis* Vancomycin resistant, *Escherichia coli* O157:H7, *Salmonella typhi, Escherichia coli* O111:H8**SANITIZATION:** When used for sanitization of previously cleaned hard nonporous environmental food equipment or food contact items, limit active to 200-400 ppm active. At this level **NO POTABLE WATER RINSE** is allowed.

To sanitize previously cleaned and rinsed hard non-porous environmental food contact surfaces, prepare a 200-400 ppm active solution by adding 1 to 2 oz. to 4 gallons of water.

FOOD CONTACT SURFACE SANITIZING DIRECTIONS: Apply a use solution of ½-1 ounce of this product per 4 gallons of water (200-400 ppm) as is to sanitize hard nonporous surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, hand pump coarse pump or trigger spray device, or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Allow surface to remain wet for at least 1 minute. Remove immersed items from solution. Place sanitized utensils on a rack or drain board. Wipe with clean cloth, sponge or paper towel. Wipe up excess liquid. Drain thoroughly before reuse and then air dry. **NO POTABLE WATER RINSE IS ALLOWED.** 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 dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.**WISCONSIN STATE DIVISION OF HEALTH****DIRECTIONS FOR EATING ESTABLISHMENTS** (Not applicable in CA)

- Scrape and pre-wash hard nonporous utensils and glasses whenever possible.
- Wash with a good detergent or compatible cleaner.
- Rinse with potable water.
- Sanitize in a solution of ½-1 ounce of this product per 4 gallons of water (200-400 ppm active). Immerse all utensils for at least one minute or for contact time specified by governing sanitary code. For equipment and utensils too large to sanitize by immersion, apply use solution of ¼-½ ounce of this product per 2 gallons of water (200-400 ppm active) by rinsing, spraying or swabbing until thoroughly wetted for 1 minute.
- Place sanitized utensils on a rack or drain board to air-dry.
- Prepare a fresh solution at least daily or when use solution becomes visibly soiled.

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

Questions? Comments: 1-800-558-2332

Manufactured for:

© 2015 Diversey, Inc., PO Box 19747, Charlotte, NC 28219-0747



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300152283 (15/356)

For emergencies, call 1-800-851-7145

EPA Reg. No.: 10324-94-70627

EPA Est. No. 0312-WI-3 [NW]; 7546-WI-1 [WT]; 13938-CAN-1 [LD]

Lot code letters indicate establishment number.

SDS # MS0800770

SANITIZING OF REFRIGERATED FOOD PROCESSING EQUIPMENT, ICE MACHINES, AND OTHER HARD NON-POROUS INANIMATE SURFACES IN FOOD CONTACT LOCATIONS, RESTAURANTS AND BARS DIRECTIONS:

For sanitizing food processing equipment, refrigerated storage and display equipment and other hard, non-porous inanimate surfaces. Food contact surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles.

- Turn off refrigeration. (**Note:** Use this direction only if applicable)
- Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable)
- Wash and rinse all surfaces thoroughly.
- Apply a solution of ½-1 ounce this product in 4 gallons of water (200-400 ppm active) by mechanical spray device, coarse pump, or trigger spray device, direct pouring or by recirculating through the system.
- Surfaces must remain wet for at least one minute followed by complete draining.
- Drain thoroughly before reuse. Allow surfaces to air dry.
- A potable water rinse is not allowed after use as a sanitizer.
- Fresh solution must be used for each cleaning.
- Return machine to service.

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER

For sanitizing pre-cleaned hard nonporous environmental dishes, glassware, silverware, eating utensils, and cooking utensils, cookware and dishware, immerse in a solution containing ½-1 ounce of this product per 4 gallons of water (200-400 ppm active). Surfaces must remain wet for at least 1 minute. Remove items from solution. Place sanitized utensils on a rack or drain board. Wipe with clean cloth, sponge or paper towel. Drain thoroughly before reuse. Allow surfaces to air dry. (A potable water rinse is not allowed after use as a sanitizer. 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. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.)

PRECAUTIONARY STATEMENTS**HAZARDS TO HUMANS AND DOMESTIC ANIMALS****DANGER. Keep Out of Reach of Children.** 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 and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.**See Insert Sheet for additional organisms and directions for use.****ENVIRONMENTAL HAZARD**

This product is toxic to fish.

PHYSICAL OR CHEMICAL HAZARDS

Do not use or store near heat or open flame.

Do not mix with oxidizers, anionic soaps and detergents.

STORAGE AND DISPOSAL

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

CONTAINER DISPOSAL/PESTICIDE STORAGE: Non-refillable container. Store only in original container. Do not reuse empty container. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap (container) and put in trash or offer for recycling if available.**RESIDUE REMOVAL INSTRUCTIONS:** Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

Net Contents:

2.5 U.S. Gal. / 9.46 L**100897620**

COPY FREE AREA

Suma® Final Step® 1024 Sanitizer

ACTIVE INGREDIENTS:

Alkyl (C ₁₄ 60%, C ₁₆ 30%, C ₁₂ 5%, C ₁₈ 5%) dimethyl benzyl ammonium chloride.....	10.0%
Alkyl (C ₁₂ 68%, C ₁₄ 32%) dimethyl ethylbenzyl ammonium chloride	10.0%
INERT INGREDIENTS:	80.0%
TOTAL:	100.0%

**KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO**

See below for additional precautionary statements.

First Aid

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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

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

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DIRECTIONS FOR USE

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

Before using this product, food products and packaging materials must be removed from the room or carefully protected.

NON-FOOD CONTACT SANITIZING PERFORMANCE: At ½ ounce of this product per 4 gallons of water use level (or equivalent use dilution) (200 ppm active), this product was evaluated in the presence of 5% serum and found to be an effective one-step sanitizer with a 3-minute contact time against the following on hard non-porous environmental surfaces: *Enterobacter aerogenes*, *Staphylococcus aureus*.

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