



STATE OF HAWAII
Department of Agriculture

ACCEPTED

LICENSE NO.
8017.87



Control Plus™

Disinfectant/Sanitizer



Active Ingredients:

Octyl decyl dimethyl ammonium chloride.....	2.25%
Diocetyl dimethyl ammonium chloride.....	0.90%
Didecyl dimethyl ammonium chloride.....	1.35%
Alkyl (C14, 50%; C12, 40%; C16, 10%) dimethyl benzyl ammonium chloride.....	3.00%
Other Ingredients	92.50%
Total	100.00%

**KEEP OUT OF THE
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 the poison control center or doctor. Do not give anything by mouth to an unconscious person.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

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

See side panel for Precautionary Statements.

Net contents

1 U.S. Gal. / 3.78 L

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Use this product in bars, cafeterias, food preparation areas, institutional kitchens, restaurants, hotels and motels. Use this product on washable hard, nonporous surfaces of: blenders, plastic and other nonporous chopping blocks, cooking utensils, cutlery, plastic and other nonporous cutting boards, dishes, eating utensils, glassware, kitchen equipment, and silverware.

This product meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.

This product has been cleared under 40 CFR 180.940 (a) for use on Food Processing Equipment, Utensils and other food-contact articles at a concentration of 150 – 400 ppm active.

This product is an effective sanitizer at 150 ppm active quat for use on food contact surfaces in 400 ppm hard water against: Escherichia coli, Staphylococcus aureus

This product is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, Community Associated Methicillin-Resistant Staphylococcus aureus [CA-MRSA] (NRS384) (USA300), Community Associated Methicillin-Resistant Staphylococcus aureus [CA-MRSA] (NRS123) (USA400), Escherichia coli, Escherichia coli O157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus, Staphylococcus aureus - Methicillin Resistant, Yersinia enterocolitica, Vibrio cholerae

This product is an effective sanitizer at 400 ppm active quat for use on food contact surfaces in 1000 ppm hard water against: Escherichia coli, Staphylococcus aureus

This product is Bactericidal according to the current AOAC Disinfectants Use-Dilution Method, Fungicidal according to the AOAC Fungicidal Test, and Virucidal* according to the virucidal qualification, modified in the presence of 5% organic serum against:

Bacteria: Pseudomonas aeruginosa, Staphylococcus aureus, Salmonella enterica, Brevibacterium ammoniagenes, Campylobacter jejuni, Escherichia coli, Escherichia coli pathogenic strain O157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Community Associated Methicillin-Resistant Staphylococcus aureus [CA-MRSA] (NRS123) (USA400), Pseudomonas cepacia, Salmonella typhi, Yersinia enterocolitica

Viruses: *Adenovirus Type 5, *Adenovirus Type 7, *Herpes Simplex Virus Type 1, *Herpes Simplex Virus Type 2, *Human Coronavirus, *Influenza A2 / Hong Kong Virus, *Norovirus - Feline Calicivirus, *SARS Associated Human Coronavirus, *Vaccinia Virus

Fungi: Aspergillus niger, Trichophyton mentagrophytes [Athlete's Foot Fungus]

Kills Pandemic 2009 H1N1 influenza A virus.

Dilution:

Disinfection (1:164) 0.78 oz. per gallon of water (450 ppm active quat)

Sanitizer (1:188) 0.68 oz. per gallon of water (400 ppm active quat)

Sanitizer (1:376) 0.34 oz. per gallon of water (200 ppm active quat)

Sanitizer (1:496) 0.25 oz. per gallon of water (150 ppm active quat)

DIRECTIONS FOR USE

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

DISINFECTION/VIRUCIDAL*/FUNGICIDAL DIRECTIONS:

Add 0.78 oz. of this product per gallon of water (or equivalent dilution) to disinfect hard, nonporous surfaces.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against Trichophyton mentagrophytes (the athlete's foot fungus).

Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces.

For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Note: For spray applications, cover or remove all food products.

Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry.

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Rinse food contact surfaces such as countertop tops, tables, picnic tables, appliances and/or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant. For heavily soiled areas, pre-clean first.

For Human Coronavirus treated surfaces must remain wet for 1 minute. Wipe dry with a clean cloth, sponge or mop or allow to air dry.

Bactericidal Stability of Use-Dilution: Tests confirm that the use solution of this product, when stored in a sealed container such as a spray bottle, remains effective for for up to 5 months. If product becomes visibly dirty or contaminated, the use-dilution must be discarded and fresh product prepared. Always use clean, properly labeled containers when diluting this product. Bactericidal stability of the use-dilution does not apply to open containers such as buckets or pails.

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS:

Use this product to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard nonporous surfaces.

Prior to application, remove gross food particles and soil by a pre-flush, pre-scrape or, 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.

Articles too large for immersing, apply a use-solution of 0.25 - 0.68 oz. of this product per gallon of water to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge or coarse sprayer. Surfaces must remain wet for at least one minute followed by adequate draining and air drying. Do not rinse.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 0.25 - 0.68 oz. of this product per gallon of water or equivalent dilution for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

Prepare a fresh sanitizing solution daily or more often if the use solution becomes diluted or soiled. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge or brush or coarse spray.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940(a):

1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 0.25 - 0.68 oz. of this product per gallon of water or equivalent dilution for at least 60 seconds. Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. Do not rinse.

MSDS # MS0800682

EPA Reg. No.: 6836-70-70627

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

Lot code letters indicate establishment number.

FEDERAL STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 0.34 oz. of this product per gallon of water (200 ppm active quat). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

STORAGE AND DISPOSAL

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

Pesticide Storage: Open dumping is prohibited. Store in original container in areas inaccessible to children.

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

Container Disposal: Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying.

Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture or rupture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

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



**Questions? Comments:
1-800-558-2332**

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