



LICENSED

PERIOD 2008-2010 LIC. NO.



LICENSED

PERIOD 2011-2013 LIC. NO.



LICENSED

PERIOD 2014-2016 LIC. NO.

8080.4

**ENVIROX™**

# Dish San

## SANITIZER

**DISINFECTANT – SANITIZER – FUNGICIDE – VIRUCIDE\***  
with Organic Soil Tolerance for Institutional, Industrial, School, Dairy, Restaurant, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants, Bar and Institutional Kitchen Use.

**ACTIVE INGREDIENTS:**  
Alkyl (C<sub>14</sub> 60%, C<sub>16</sub> 30%, C<sub>12</sub> 5%, C<sub>18</sub> 5%) dimethyl benzyl ammonium chloride .....5.0%  
Alkyl (C<sub>12</sub> 68%, C<sub>14</sub> 32%) dimethyl ethylbenzyl ammonium chloride ..... 5.0%  
**INERT INGREDIENTS** .....90.0%  
**TOTAL**.....100.0%

**KEEP OUT OF REACH OF CHILDREN  
DANGER PELIGRO**  
See right 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. **NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

EPA Reg. No. 10324-63-69268    EPA Est. No. 69268-IL-001

**Net Contents  
3.8 Liters / 1 U.S. Gallon**

**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 hands before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

**PHYSICAL OR CHEMICAL HAZARDS**

Do not mix with oxidizers, anionic soaps and detergents.

**DIRECTIONS FOR USE**

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. This product is not for use on Medical device surfaces.

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 products as a sanitizer on previously cleaned hard food contact surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

Apply this product with a cloth, mop, or mechanical spray device. When applied with a mechanical spray device, surfaces must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. For sprayer applications, use a coarse pump or trigger sprayer. Spray 6-8 inches from surface. Rub with brush, sponge or cloth. Do not breathe spray. Note: With spray applications, cover or remove all food products. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For heavily soiled areas, a preliminary cleaning is required.

**FOOD CONTACT SANITIZER: DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS REGULATED BY 40 CFR sec 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 articles using a solution of 1/4 ounce of this product per gallon of water (or equivalent use dilution) (200 ppm active). Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersing should be thoroughly wetted by rinsing, spraying or swabbing.
- 5) Remove immersed items from solution and make certain all surfaces are adequately drained and air dried. No potable rinse allowed. Thoroughly drain non-immersed items and air dry.

**FOOD CONTACT SANITIZING PERFORMANCE:** at 1 ounce per 4 gallons of this product (or equivalent use dilution) (200 ppm active) eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test: *Campylobacter jejuni*, *Shigella dysenteriae*, *Escherichia coli*, *Staphylococcus aureus*, *Escherichia coli* O157:H7, *Yersinia enterocolitica*, *Listeria monocytogenes*, *Clostridium perfringens*-vegetative.

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

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

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

**DIRECTIONS FOR RESTAURANT AND BAR SANITIZER:** Equipment and utensils should be thoroughly preflushed or prescrapped and when necessary presoaked to remove gross food particles and soil. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of sanitizing solution.

For precleaned dishes, glassware, silverware, eating utensils, and cooking utensils, immerse in a solution containing 1 ounce of this product per 4 gallons of water (or equivalent use dilution) (200 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

**DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES:** Equipment and utensils must be thoroughly preflushed or prescrapped and when necessary presoaked to remove gross food particles. Clean and rinse equipment thoroughly. Then apply sanitizing solution containing 1 ounce of this product per 4 gallons of water (or equivalent use dilution) (200 ppm active quaternary). No potable water rinse is allowed.

At 1 ounce per 4 gallons, this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO<sub>3</sub> when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

**BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS:** For sanitizing of bottling or pre-mix dispensing equipment, after cleaning, thoroughly rinse equipment with a potable water rinse. Fill equipment with a solution of 1 to 2 ounces of this product per 4 gallons of water (or equivalent use dilution) (200 - 400 ppm active). Allow solution to remain in equipment for at least 60 seconds, or until operations resume, at which time the sanitizing solution should be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system should be cleaned, rinsed, and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before use. No potable water rinse is allowed.

**Disinfection**

**General Disinfection Performance Non-Medical (schools, restaurants, food services, beverage and food processing plants):** Add 3 ounces of this product to 5 gallons of water (or equivalent use dilution) (469 ppm active quat). Treated surfaces must remain wet for 10 minutes. This product is bactericidal according to the AOAC Use Dilution Test method on hard inanimate surfaces modified in the presence of 5% organic serum against: *Campylobacter jejuni*, *Escherichia coli*, *Listeria monocytogenes*, *Proteus mirabilis*, *Salmonella enterica*, *Staphylococcus aureus*, *Staphylococcus aureus*

(Methicillin resistant) *Yersinia enterocolitica*.

**Virucidal Performance:** At 4 ounces per 5 gallons use level (or equivalent use dilution) (625 ppm active quat), this product was evaluated in the presence of 5% serum with a 10 minute contact time and found to be effective against the following viruses on hard, non-porous environmental surfaces: Avian influenza A H5N2/Turkey/Wisconsin virus, Hepatitis B Virus, Hepatitis C Virus, Herpes Simplex Type 1, Herpes Simplex Type 2, Human Coronavirus, Infectious Bronchitis Virus, Influenza A2/Japan Virus, Vaccinia virus.

At 4.5 ounces per 5 gallons (703 ppm quat active) (or equivalent use dilution) use level, this product was evaluated in the presence of 5% serum with a 2-minute contact time and found to be effective against the following virus on hard, non-porous environmental surfaces: HIV-1

**\*KILLS HIV, HCV, AND HBV ON PRECLEANED ENVIRONMENTAL SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS** in health care setting or other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with body fluids and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1)(associated with Aids), Hepatitis C virus (HCV) and Hepatitis B virus (HBV).

**"SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINSTS HIV-1, HCV, AND HBV ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS"**

**Personal Protection:** Specific barrier protection items to be used when handling items soiled with blood or body fluids are disposable latex gloves, gowns, masks, or eye coverings. **Cleaning Procedure:** Blood and other body fluids must be thoroughly cleaned from surfaces and objects before application of the disinfectant. **Disposal of Infectious Materials:** Blood and other body fluids should be autoclaved and disposed of according to federal, state, and local regulations for infectious waste disposal. **Contact time:** For HIV, leave surfaces wet for 2 minutes with 4.5 ounces per

5 gallons (or equivalent use dilution)(703 ppm active quat) use solution. This contact time will not control other common types of viruses and bacteria. For HBV and HCV, leave surfaces wet for 10 minutes with 4 ounces per 5 gallons (or equivalent use dilution)(625 ppm active quat). Efficacy tests have demonstrated that this product is an effective bactericide, virucide and fungicide in the presence of organic soil (5% blood serum).

**Fungicidal Activity:** At 4 ounces per 5 gallons use-level (or equivalent use dilution)(625 ppm active quat) this product is effective against *Trichophyton mentagrophytes* (athlete's foot fungus) (a cause of Ringworm) on inanimate surfaces in the presence of 5% blood serum in locker rooms, dressing rooms, shower and bath areas and exercise facilities.

**STORAGE AND DISPOSAL:**

Store in original container in areas inaccessible to small children. Do not store on side. Avoid creasing or impacting of side walls. Do not reuse empty container. Wrap and discard in trash (or recycle).

Distributed by:

**ENVIROX™**  
1938 E. Fairchild St. Danville, IL