



LICENSED

PERIOD 2015-2017 LIC. NO.

8328.3

This product contains no phosphorus. This product is an economical concentrate to be used with a mop and bucket, sponge, cloth, low pressure coarse sprayer, hand pump trigger sprayer or by soaking. This product is for use as a sanitizer on dishes, glassware, utensils and dairy processing equipment at 200-400 ppm active quaternary without potable water rinse.

Use on multi-touch surfaces responsible for cross-contamination. This product for use in:
• Restaurant, cafeterias, pizzerias, fast food operations, bars, taverns, cocktail lounges, food storage areas, food establishments, coffee shops, donut shops, bagel stores, liquor stores

This product may be used on washable hard, non-porous surfaces:
• Food preparation and storage areas
• Dishes, glassware, silverware, cooking utensils, plastic and other non-porous cutting boards, coolers, ice chests
• Kitchen equipment: food processors, blenders, cutlery, utensils
• Countertops, Slurppy® Machines, stovetops, sinks, appliances, refrigerators, ice machines
• Glass, metal, stainless steel, glazed porcelain, glazed ceramic, sealed fiberglass, granite, marble, plastic, chrome, vinyl

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

This product is an effective sanitizer for use on food contact surfaces in 60 seconds at 200-400 ppm active quaternary against Staphylococcus aureus, Escherichia coli, Escherichia coli O157:H7, Yersinia enterocolitica, Listeria monocytogenes, Salmonella typhi, Shigella sonnei, Vibrio cholera, Methicillin resistant Staphylococcus aureus (MRSA), Vancomycin resistant Enterococcus faecalis (VRE), Campylobacter jejuni and Klebsiella pneumoniae.

To prevent cross-contamination, kitchenware and equipment food contact surfaces must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

DIRECTIONS FOR USE:

This product is not for use on critical and semi-critical medical device surfaces.

DISINFECTANT - To disinfect inanimate, hard non-porous surfaces apply use-solution with mop, cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. For heavily soiled areas, a pre-cleaning step is required. Prepare a fresh solution for each use.

For low pressure coarse sprayer and hand pump trigger sprayer applications, spray 6-8 inches from the surface; rub with brush, sponge or cloth. Do not breathe spray.

NOTE: For spray applications, cover or remove all food products.

GENERAL DISINFECTANT - Add 3 ounces of this product per 5 gallons of water for disinfection against Staphylococcus aureus, Salmonella enterica, Listeria monocytogenes, and Yersinia enterocolitica.

General Disinfectant/Non-Medical Dilution Chart

Table with 2 columns: Product Amount (ounces) and Water Volume. Rows include 0.15, 0.3, 0.6, 1.5, 3.0, and 6.0 ounces.

*VIRUCIDAL ACTIVITY - This product, when used on environmental, inanimate, hard non-porous surfaces at 3.5 ounces per 5 gallons of water exhibits effective virucidal activity against Influenza A2/Japan (representative of the common flu virus), Herpes Simplex Type 1 (causative agent of fever blisters), Adenovirus Type 5 (causative agent of upper respiratory infections), Vaccinia Virus (representative of the pox virus group), Avian Influenza A/Turkey/Wisconsin (causative agent of an acute avian lower respiratory tract infection), Newcastle Disease Virus, Laryngotracheitis Virus, Bovine Viral Diarrhea Virus (BVD), Human Coronavirus (ATCC VR-740, Strain 229E), Porcine Respiratory & Reproductive Syndrome Virus (PRRSV) (Strain NVSL) and SARS associated Coronavirus. Kills Pandemic 2009 H1N1 Influenza A virus (formerly called swine flu).

EFFICACY TESTS HAVE DEMONSTRATED THAT THIS PRODUCT IS AN EFFECTIVE BACTERICIDE AND VIRUCIDE IN THE PRESENCE OF ORGANIC SOIL (5% BLOOD SERUM).

To disinfect food processing premises: floors, walls, and storage areas, add 3 ounces of this product per 5 gallons of water (or equivalent dilution). For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. Before using this product, food products and packaging materials must be removed from the area or carefully protected. After use, all surfaces in the area must be thoroughly rinsed with potable water.

To disinfect food service establishment or restaurant food contact surfaces: countertops, outside of appliances, tables, add 3 ounces of this product per 5 gallons of water (or equivalent dilution). For heavily soiled areas, a pre-cleaning step is required. Apply solution with a cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow the surface to remain wet for 10 minutes, then remove excess liquid and rinse the surface with potable water. Do not use on utensils, dishes, glasses or cookware.

Vehicles: Clean all vehicles including mats, crates, cabs and wheels with high pressure water and this product. For spray applications use a coarse spray device. Use 3.5 ounces of this product per 5 gallons of water (or equivalent dilution) for disinfection and virucidal* activity. Leave all treated surfaces exposed to the use-solution for a minimum of 10 minutes and allow to air dry.

Shoe bath sanitizer directions: To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made use-solution should be placed at all entrances to buildings, hatcheries and all entrances to the production and packaging rooms. Scrape waterproof shoes and place in a 0.25 ounce of this product per gallon of water (or equivalent use dilution) (200 ppm active solution) for 60 seconds prior to entering area. Change use-solution in the bath daily or sooner if use-solution appears dirty.

Shoe foam sanitizer directions: To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 1 to 1.5 ounces per gallon of water (or equivalent use dilution) (800 to 1200 ppm active quaternary) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 60 seconds prior to entering area. Foam area should be washed and replaced daily or when it appears dirty.

GENERAL DEODORIZATION: To deodorize, add 3 ounces of this product to 5 gallons of water (or equivalent use dilution) (469 ppm active quat). Let air dry. Boot Cleaning: Wash, foam or coarse spray boots with solution of 1.25 ounces of this product per one gallon of water. Allow all treated surfaces to air dry. Change solution daily or when solution becomes visibly dirty. For use with non-porous water resistant boots.

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

Sanitization: Recommended for use in restaurants, dairies, food processing plants, and bars. When used as directed this product is an effective sanitizer at an active quaternary concentration of 200-400 ppm when diluted in water up to 650 ppm hardness (CaCO3) in public eating establishments, dairies and food processing plants against Escherichia coli (ATCC 11229), Escherichia coli O157:H7 (ATCC 43895), Staphylococcus aureus (ATCC 6538), Yersinia enterocolitica (ATCC 23715), Listeria monocytogenes (ATCC 35152), Salmonella typhi (ATCC 6539), Shigella sonnei (ATCC 11060), Vibrio cholera (ATCC 14035), Methicillin resistant Staphylococcus aureus (MRSA) (ATCC 33592), Vancomycin resistant Enterococcus faecalis (VRE) (ATCC 51299), and Campylobacter jejuni (ATCC 29428). This product is an effective sanitizer against Klebsiella pneumoniae (ATCC 4352) at a 200 ppm active



DISINFECTANT - DEODORIZER * VIRUCIDE - SANITIZER

ACTIVE INGREDIENTS

- Alkyl (60% C14, 30% C16, 5% C12, 5% C18) dimethyl benzyl ammonium chlorides 5.0%
Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chlorides 5.0%
INERT INGREDIENTS 90.0%
TOTAL 100.0%

EPA REG. NO. 1839-86-73232 • EPA EST. NO. 73232-KY-001

KEEP OUT OF REACH OF CHILDREN DANGER

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment. 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 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 swallowed: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person. If inhaled: Move person to fresh air. If person is not breathing, call 911 or an ambulance then give artificial respiration, preferably by 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 side panel for additional precautionary statements.

NET CONTENTS: 5 U.S. GALLONS (18.92L)

quaternary concentration when diluted in water up to 500 ppm hardness (CaCO3). At an active quaternary concentration of 300 ppm, it is an effective sanitizer against Klebsiella pneumoniae (ATCC 4352) when diluted in water up to 650 ppm hardness (CaCO3).

Remove all gross food particles and soil from areas, which are to be sanitized, with a good detergent, pre-rinse, pre-soak or pre-scrape treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent.

Sanitization of public eating establishment and dairy food contact surfaces is regulated under 40CFR180.940.

To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment and dairy food contact surfaces: prepare a 200-400 ppm active quaternary solution by adding 1-2 ounces of this product to 4 gallons of water, 2.5-5 ounces to 10 gallons of water or 5-10 ounces to 20 gallons of water (or equivalent dilution).

To prepare a 200, 300 or 400 ppm active quaternary solution, use the following dilution table:

Dilution table with 5 columns: Active Quat Solution, 1 gallon, 4 gallon, 10 gallon, 20 gallon. Rows show concentrations for 200 ppm, 300 ppm, and 400 ppm.

To sanitize pre-cleaned mobile items in public eating establishments (drinking glasses, dishes, eating utensils) immerse in a 200-400 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse.

To sanitize pre-cleaned public eating establishment surfaces (counters, tables, finished wood or plastic cutting boards), apply a 200-400 ppm active quaternary solution with a (cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer) making sure that the surface remains completely wet for at least 60 seconds and let air dry. Do not rinse.

WISCONSIN STATE DIVISION OF HEALTH

DIRECTIONS FOR EATING ESTABLISHMENTS

- 1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 4 gallons of water (200 ppm active quaternary). 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. Fresh sanitizing solution should be prepared 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.

To sanitize pre-cleaned immobile food processing equipment and surfaces (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces completely. Drain the use-solution from the surface and air dry.

To sanitize pre-cleaned mobile food processing utensils (knives, grinders, shredders, cleavers, ladles), immerse in a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface and air dry.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER, KEEP OUT OF REACH OF CHILDREN. CORROSIVE. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

ENVIRONMENTAL HAZARDS

This product is toxic to fish. 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 to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA. Contains no phosphorus.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE - Store in a dry place no lower in temperature than 50°F or higher than 120°F. Store in a tightly closed container in an area inaccessible to children.

CONTAINER DISPOSAL - Nonrefillable container. Do not reuse or refill this container. Offer for recycling, if available. Triple rinse container promptly after emptying.

Triple rinse as follows: Fill container 1/4 full with water and recap. Agitate vigorously. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times. Then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

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.

SPILL OR LEAK PROCEDURES

Small spills may be mopped up, flushed away with water or absorbed on some absorbent material and incinerated. Large spills should be contained, the material then moved into containers and disposed of by approved methods for hazardous wastes.



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