



LICENSED

PERIOD 2011-2013 LIC. NO. 8450.10



LICENSED

PERIOD 2014-2016 LIC. NO.

Quat Guard™

Sanitizer

U22925v2

KEEP OUT OF REACH OF CHILDREN DANGER

See side panel for additional Precautionary Statements.

**For Medical Emergency ONLY call:
24 Hour Emergency Response Number
1-888-660-6737**

EPA Reg. No. 1839-86-82440
EPA Est. No. 7546-WI-1(WT);
0312-WI-3(NW)
Lot code letters indicate establishment number.

ACTIVE INGREDIENTS

Alkyl (60% C ₁₄ , 30% C ₁₆ , 5% C ₁₂ , 5% C ₁₈) dimethyl benzyl ammonium chlorides	5.0%
Alkyl (68% C ₁₂ , 32% C ₁₄) dimethyl ethylbenzyl ammonium chlorides	5.0%
INERT INGREDIENTS	90.0%
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 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.

Net Contents / Contenido neto: 3.78 L / 1 U.S. Gal.

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This product is designed for use in food processing plants, food service establishments, restaurants, and bars where sanitization is of prime importance. 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, glass, glazed porcelain, glazed ceramic, sealed fiberglass, sealed granite, sealed marble, plastic, and vinyl.

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 critical and semi-critical medical device surfaces.

Sanitization: Recommended for use in restaurants, 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 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 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-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent.

To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment 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.

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.

Sanitization of beverage dispensing equipment:

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a use-solution of 0.25-0.5 ounce of this product per gallon of water (or equivalent dilution).
3. Allow use-solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly and allow to air dry before reuse. Do not rinse with potable water.

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.



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Sanitization of food processing equipment: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1-2 ounces of this product per 4 gallons of water (or equivalent use dilution) (200-400 ppm active quaternary). Allow surfaces to remain wet for at least 60 seconds. No rinse is allowed. **Sanitization of Interior Hard, Non-Porous Surfaces of Ice Machines, Water Coolers, Water Holding Tanks and Pressure Tanks**

1. Sanitization should occur after initial installation, after the machine is serviced and periodically during its use.
1. Shut off incoming water line to machine.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 2 ounces of sanitizer per 8 gallons of water (200 ppm active quaternary).
4. Circulate use-solution through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds.
5. Drain the unit.
6. Return machine to normal operation

Water Coolers, Water Holding Tanks and Pressure Tanks: Sanitization should occur after initial installation, after the system is serviced and periodically during its use.

1. Shut off incoming water line.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 2 ounces of sanitizer per 8 gallons of water (200 ppm active quaternary).
4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 60 seconds.
5. Drain the unit.
6. Return to service by opening incoming water lines.

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 ¼ 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.

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.



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