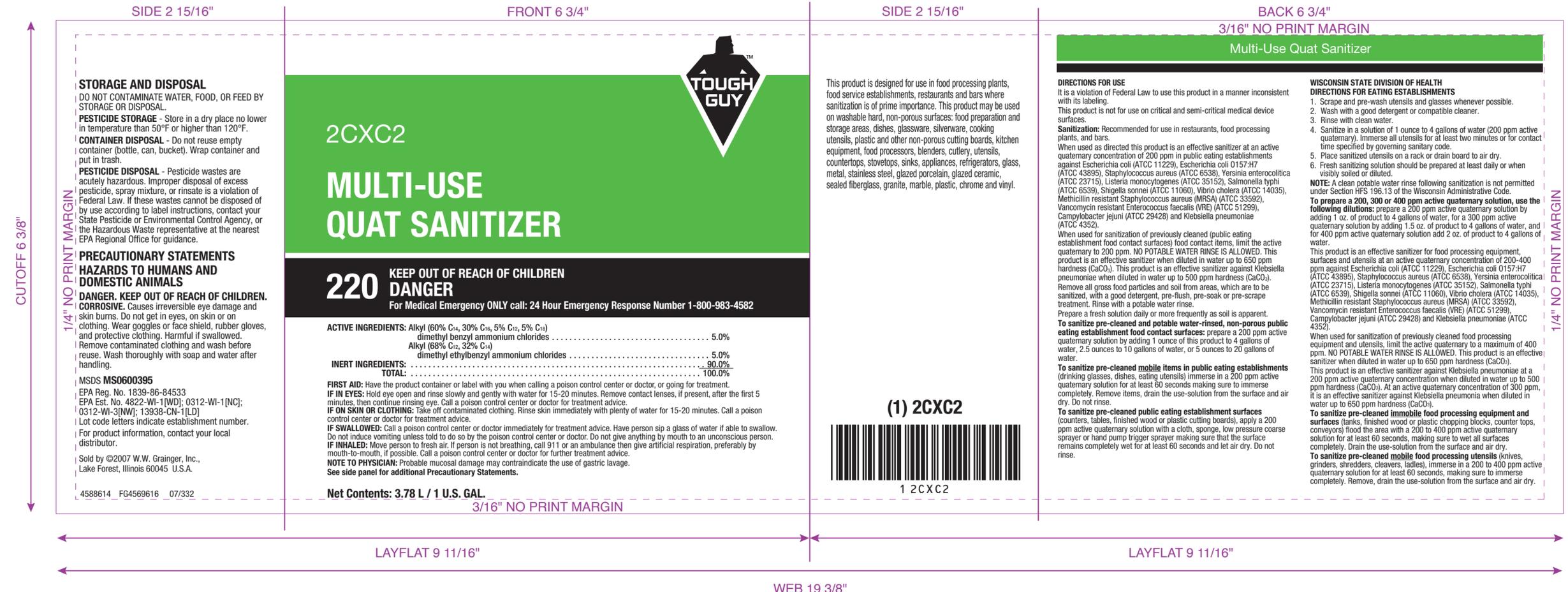


EPA
J-7 LAMINATED TEMPLATE (3/16" NO PRINT TOP/BOTTOM) • **6.375" x 19.375"**





LICENSED
 PERIOD **2011-2013** LIC. NO.



LICENSED
 PERIOD **2014-2016** LIC. NO. **8594.4**



LICENSED
 PERIOD **2008-2010** LIC. NO.

DISC.

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.
CONTAINER DISPOSAL - Do not reuse empty container (bottle, can, bucket). Wrap container and put in trash.
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.

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.

MSDS MS0600395
 EPA Reg. No. 1839-86-84533
 EPA Est. No. 4822-WI-1(WD); 0312-WI-1(NC); 0312-WI-3(NW); 13938-CN-1(LD)
 Lot code letters indicate establishment number.
 For product information, contact your local distributor.
 Sold by ©2007 W.W. Grainger, Inc., Lake Forest, Illinois 60045 U.S.A.
 4588614 FG4569616 07/332



2CXC2

MULTI-USE QUAT SANITIZER

220 DANGER
 KEEP OUT OF REACH OF CHILDREN
 For Medical Emergency ONLY call: 24 Hour Emergency Response Number 1-800-983-4582

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%

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: 3.78 L / 1 U.S. GAL.

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, kitchen equipment, food processors, blenders, cutlery, utensils, countertops, stovetops, sinks, appliances, refrigerators, glass, metal, stainless steel, glazed porcelain, glazed ceramic, sealed fiberglass, granite, marble, plastic, chrome and vinyl.

(1) 2CXC2



1 2CXC2

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 ppm 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), *Campylobacter jejuni* (ATCC 29428) and *Klebsiella pneumoniae* (ATCC 4352).
 When used for sanitization of previously cleaned (public eating establishment food contact surfaces) food contact items, limit the active quaternary to 200 ppm. NO POTABLE WATER RINSE IS ALLOWED. This product is an effective sanitizer when diluted in water up to 650 ppm hardness (CaCO₃). This product is an effective sanitizer against *Klebsiella pneumoniae* when diluted in water up to 500 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.
To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment food contact surfaces: prepare a 200 ppm active quaternary solution by adding 1 ounce of this product to 4 gallons of water, 2.5 ounces to 10 gallons of water, or 5 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 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 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 prepare a 200, 300 or 400 ppm active quaternary solution, use the following dilutions: prepare a 200 ppm active quaternary solution by adding 1 oz. of product to 4 gallons of water, for a 300 ppm active quaternary solution by adding 1.5 oz. of product to 4 gallons of water, and for 400 ppm active quaternary solution add 2 oz. of product to 4 gallons of water.
 This product is an effective sanitizer for food processing equipment, surfaces and utensils, at an active quaternary concentration of 200-400 ppm 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), *Campylobacter jejuni* (ATCC 29428) and *Klebsiella pneumoniae* (ATCC 4352).
 When used for sanitization of previously cleaned food processing equipment and utensils, limit the active quaternary to a maximum of 400 ppm. NO POTABLE WATER RINSE IS ALLOWED. This product is an effective sanitizer when diluted in water up to 650 ppm hardness (CaCO₃). This product is an effective sanitizer against *Klebsiella pneumoniae* 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* when diluted in water up to 650 ppm hardness (CaCO₃).
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.

NOTE: Read and check carefully all information, including the specifications in this box. The job will not be sent to print until final okay is received. All information contained on the label and in this box are the responsibility of the final approver.



Brand: Tough Guy
 Product: Multi-Use Quat Sanitizer
 Pack Size: Gal.
 Date Started: 08/13/07
 Size: 19.375 x 6.375
 Printing:
 Lamination: n/a
 Printer:
 Mfg.: Waxdale
 USIP: 12885
 Product Code: 4569616
 Label Code: 4588614
 Replaces/Based On: new
 Coordinator: Kara Pomeday
 Designer: D. Reeves
 Revision History:
 08/13/07: Create/dr
 08/15/07: Text Changes/dr
 08/22/07: Text Changes/dr
 08/22/07: Added Sentence/dr
 08/24/07: Text Changes/dr
 09/06/07: Uncapped word/dr
 11/28/07: Text deletions/mg

Sent to printer:

COLORS: category PMS 361, black