



STATE OF HAWAII
Department of Agriculture

ACCEPTED

LICENSE NO.

8799.4



Drew Marine

For technical service or ordering:

Drew Marine
100 South Jefferson Road
Whippany, NJ 07981 • USA
www.drew-marine.com
dmcrewcare@drew-marine.com

**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

CAUTION. Keep Out of Reach of Children. Causes moderate eye irritation. Avoid contact with eyes or clothing. Harmful if swallowed. Wash thoroughly with soap and water after handling.

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.

ENVIRONMENTAL HAZARD

CREW CARE Surface Sanitizer is toxic to fish.

PHYSICAL OR CHEMICAL HAZARDS

Do not use or store near heat or open flame.
Do not mix with oxidizers, anionic soaps and detergents.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal.
CONTAINER DISPOSAL/PESTICIDE STORAGE: Non-refillable container. Store only in original container. Do not reuse empty container. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep CREW CARE Surface Sanitizer under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap container and put in trash or offer for recycling if available.

RESIDUE REMOVAL INSTRUCTIONS: Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. CREW CARE Surface Sanitizer is for use on hard, non-porous surfaces in: restaurants, bars, kitchens, cafeterias, institutional kitchens, fast food operations and food storage areas, supermarkets, convenience stores, retail and wholesale establishments.

Emergency Response Telephone

Worldwide: +800-2436-2255
Direct: +61-39-573-3112
US and Canada: 1-877-715-9305

PCN 1AB3455

CREW CARE

Surface Sanitizer

E.P.A. Reg. No. 10324-110-56473

E.P.A. Est. No. 527-IL-1 527-NY-2

ACTIVE INGREDIENTS:

Octyl Decyl Dimethyl Ammonium Chloride.....	0.01050%
Didecyl Dimethyl Ammonium Chloride	0.00525%
Dioctyl Dimethyl Ammonium Chloride.....	0.00525%
Alkyl (C14, 50%; C12, 40%; C16, 10%) dimethyl benzyl ammonium chloride.....	0.01400%
INERT INGREDIENTS.....	99.96500%
TOTAL.....	100.00000%

CAUTION

Keep Out of Reach of Children

See Side Panel for Precautionary and First Aid Statements.



Net Contents: 1 U.S. Quart (.946 Liters)

CREW CARE Surface Sanitizer can be used on hard, non-porous surfaces such as: Food preparation and storage areas, dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware. Fragrance-Free. This product contains no phosphorus.

DIRECTIONS FOR USE

It is a violation of Federal Law to use Surface Sanitizer in a manner inconsistent with its labeling.

SURFACE SANITIZING DIRECTIONS: Before use as a sanitizer, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. 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.

TO SANITIZE IMMOBILE HARD NONPOROUS ITEMS such as tanks, chopping blocks, countertops, refrigerated storage, display equipment, food processing equipment, tables, picnic tables, appliances, stovetops and food work areas: (1) Apply this product with a cloth, brush, sponge, auto scrubber, mechanical spray device or trigger spray device. For spray applications, spray 6 to 8 inches from surface. Do not breathe spray. (2) Rub with brush, sponge, or cloth. (3) Allow surface to remain wet for at least 60 seconds. (4) Allow sanitized surfaces to adequately drain before contact with food. (5) NO POTABLE WATER RINSE IS ALLOWED. (6) Change cloth, sponge or towels frequently to avoid redeposition of soil. (7) FOR MECHANICAL OPERATIONS: This solution can be used once for sanitizing and re-used for cleaning.

TO SANITIZE MOBILE HARD NONPOROUS ITEMS such as glassware, utensils, cookware and dishware, glasses and eating utensils: (1) Immerse all utensils in this product for at least 60 seconds, making sure to immerse completely. (2) Allow sanitized surfaces to adequately drain before contact with food. (3) NO POTABLE WATER RINSE IS ALLOWED. (4) FOR MECHANICAL OPERATIONS: This solution can be used once for sanitizing and re-used for cleaning.

SURFACE SANITIZING PERFORMANCE: CREW CARE Surface Sanitizer eliminates 99.999% of the following bacteria on hard, non-porous surfaces in 60 seconds in 500 ppm hard water according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Clostridium perfringens-vegetative*, *Escherichia coli*, *Escherichia coli* O157:H7, *Escherichia coli* O111:H8, *Enterococcus faecalis* Vancomycin resistant, *Enterobacter sakazakii*, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Salmonella enterica*, *Salmonella enteritidis*, *Salmonella typhi*, *Shigella dysenteriae*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus* Methicillin Resistant, *Streptococcus pyogenes*, *Yersinia enterocolitica* When used for sanitization of previously cleaned hard, non-porous food equipment or food contact items, NO POTABLE WATER RINSE is allowed.

Manufactured exclusively for Drew Marine by:

Rochester Midland Corporation

MADE IN USA

Lot #

119602 14



**CREW CARE
Surface Sanitizer**