



**NO RINSE SANITIZER**

# SWISHER *Select*

**Sanitizer, For Hospital, Institutional and Industrial Use.  
For use in federally inspected meat and poultry plants.  
An effective sanitizer for use on food contact surfaces.  
Staphylocidal • Bactericidal • Salmonelacidal**

**Active Ingredients:**

Octyl decyl dimethyl ammonium chloride .....	0.780%
Diocetyl dimethyl ammonium chloride .....	0.312%
Didecyl dimethyl ammonium chloride .....	0.468%
Alkyl (C14, 50%, C12, 40%, C16, 10%) dimethyl benzyl ammonium chloride .....	1.040%
<b>Other Ingredients .....</b>	<b>97.400%</b>
<b>Total .....</b>	<b>100.000%</b>

EPA REG. 6836-302-72802

EPA EST. 48211-MO-01

**KEEP OUT OF REACH OF CHILDREN**

**DANGER PELIGRO**

SEE SIDE PANEL FOR PRECAUTIONARY STATEMENTS AND FIRST AID.



**LICENSED**

PERIOD **2012-2014** LIC. NO.



Department of Agriculture  
STATE OF HAWAII

**LICENSED**

PERIOD **2015-2017** LIC. NO.

**8811.13**

This product is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: *Campylobacter jejuni*, *Staphylococcus aureus* - Community Associated Methicillin-Resistant CA-MRSA (NRS384) (USA300), *Staphylococcus aureus* - Community Associated Methicillin-Resistant CA-MRSA (NRS123) (USA400), *Escherichia coli*, *Escherichia coli* 0157:H7, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Salmonella enterica*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus* - (Methicillin-Resistant [MRSA]), *Vibrio cholerae*, *Yersinia enterocolitica*. Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food. To prevent cross-contamination, kitchenware and food-contact surfaces of equipment 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. Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation. Articles that can be immersed in solution must remain in solution for 60 seconds. Articles or surfaces too large for immersing must be thoroughly wetted or flooded by rinsing, spraying or swabbing. Allow all sanitized surfaces to drain and air dry.

## DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

**TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS (IN A THREE COMPARTMENT SINK):** For sanitizing hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous surfaces. Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. 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. Articles too large for immersing, apply a use-solution of 1 oz. of product per gallon of water (200 ppm active quat) to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain wet for at least one minute (60 seconds) followed by adequate draining and air drying. Do not rinse. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1 oz. of product per gallon of water (200 ppm active quat) for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse. Prepare fresh solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge or brush.

**TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940(a) (IN A THREE COMPARTMENT SINK):** 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 by immersing articles with a use-solution of 1 oz. of product per gallon of water (200 ppm active quat) for at least 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing. 5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. Do not rinse. This product can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

**U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:** Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil. 1. Thoroughly wash equipment and utensils in hot detergent solution. 2. Rinse utensils and equipment thoroughly with potable water. 3. Sanitize equipment and utensils by immersion in a use solution of 1 oz. of product per gallon of water (200 ppm active quat) for at least 60 seconds at a temperature of 75°F. 4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 1 oz. of product per gallon of water (200 ppm active quat) by rinsing, spraying or swabbing until thoroughly wet. 5. Allow sanitized surface to drain and air dry. Do not rinse.

**TO SANITIZE BEVERAGE DISPENSING EQUIPMENT:** 1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. 2. Fill equipment with a solution of 1 oz. of product per gallon of water (200 ppm active quat). 3. Allow solution to remain in equipment for at least 60 seconds. 4. Drain thoroughly and allow to air dry before reuse. Do not rinse.

**TO SANITIZE SANITARY FILLING EQUIPMENT:** Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of 1 oz. of product per gallon of water (200 ppm active quat) for final washer and rinser applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

**TO SANITIZE BEER FERMENTATION AND STORAGE TANKS:** Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of 1 oz. of product per gallon of water (200 ppm active quat) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

**WATERPROOF GLOVE SANITIZING DIRECTIONS:** To prevent cross contamination into processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing. Then place gloved hand in a use-solution of 1 oz. of product per gallon of water (200 ppm active quat) for sixty seconds. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

**SANITIZING – NON-POROUS GLOVED HANDS:** To prevent cross contamination into animal areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed (plastic, latex or other synthetic rubber) gloved hands so that there is enough sanitizing solution to cover the gloved area. Do not let sanitizing solution come in contact with exposed skin. Make up the sanitizing solution by adding 1 oz. of product per gallon of water (200 ppm active quat). Dip, soak or spray in solution and allow gloved hands to remain wet for at least 60 seconds. No potable water rinse is allowed. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

**SHOE BATH SANITIZER DIRECTIONS:** To prevent cross contamination into animal areas and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings and hatcheries. Scrape waterproof work shoes and place in a use-solution of 1 oz. of product per gallon for 60 seconds prior to entering area. If there is a heavy soil load or excessive traffic place work shoes in a use-solution of 2 - 4 oz. per gallon of water (10 - 20 oz. per 5 gallons of water) (400 – 800 ppm active quat.). Change the solution in the bath at least daily or more often if the solution appears diluted or soiled.

## STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal. **Pesticide Storage:** Open dumping is prohibited. Store in original container in areas inaccessible to children. **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. **Container Disposal:** Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. **Plastic Containers:** Triple rinse as follows: Fill container 1/4 full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

## PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER. Corrosive.** Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Avoid breathing spray mist. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using toilet. Remove and wash contaminated clothing before reuse.

## FIRST AID

**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. **IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 – 20 minutes.

**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. Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.