

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.

For medical emergencies only, call 800-303-0441. Outside North America call 651-632-8956.

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 and Metal Containers: Triple rinse as follows: Fill container ¼ 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.

Buckeye®

SANI-Q²

DISINFECTANT - SANITIZER - FUNGICIDE - VIRUCIDE* - DEODORIZER

As a disinfectant, kills Escherichia coli, Listeria monocytogenes, Pseudomonas aeruginosa, Salmonella enterica, Staphylococcus aureus-Methicillin-Resistant (MRSA), *Influenza A2/Hong Kong, *Norovirus-Feline Calicivirus

Effective in the presence of 5% serum contamination when used as a disinfectant

Sani-Q² can be used on food contact surfaces in a concentration range of 0.2-0.5 oz. per gallon [150-400 ppm active].

Meets Sanitizer Test standards for non-food contact surface sanitizers. At 200 ppm active, **Sani-Q²** is an effective one-step sanitizer by eliminating 99.9% of Staphylococcus aureus and Klebsiella pneumoniae in 60 seconds

Sani-Q² is an effective sanitizer at 150 ppm active quat for use on food contact surfaces in 400 ppm hard water against:

Escherichia coli, Staphylococcus aureus

Sani-Q² is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, Escherichia coli, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus, Staphylococcus aureus - Methicillin-Resistant [MRSA], Yersinia enterocolitica, Vibrio cholerae

Sani-Q² is an effective sanitizer at 400 ppm active quat for use on food contact surfaces in 1000 ppm hard water against:

Escherichia coli, Staphylococcus aureus

For Hospital, Commercial, Institutional and Industrial Use

Active Ingredient:

Octyl decyl dimethyl ammonium chloride:.....	3.00%
Dioctyl dimethyl ammonium chloride:.....	1.20%
Didecyl dimethyl ammonium chloride:.....	1.80%
Alkyl (C ₁₄ 50%, C ₁₂ 40%, C ₁₆ 10%) dimethyl benzyl ammonium chloride:.....	4.00%
Other Ingredients:.....	.90.00%
Total:.....	100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER

See side panel for Precautionary Statements and First Aid

EPA Reg. No. 6836-266-559

EPA Est. No. 559-MO-1

Buckeye International, Inc.

2700 Wagner Place • Maryland Heights • Missouri 63043 • 314/291-1900



STATE OF HAWAII
Department of Agriculture

ACCEPTED

LICENSE NO. **9021.23**

NET CONTENTS 1 U.S. GALLON / 3.8 LITERS

Use **Sani-Q²** in Hospitals, Day care centers, Schools, Salons, Bathrooms, Kitchens, Food Preparation Areas and Athletic facilities. Use on nonporous athletic mats, wrestling mats, gymnastic mats, exercise equipment and training tables. Use **Sani-Q²** on washable hard, nonporous surfaces of Bathroom fixtures, Cabinets, Counters, Floors, Highchairs, Tables, Tanning Beds, Beverage dispensing equipment, Dishes and Kitchen equipment and on other hard nonporous surfaces made of Metal, Plastic, Stainless steel and Upholstery, vinyl and plastic.

DISINFECTANT: 1:213

3 oz. per 5 gallons of water

SANITIZER: 1:512

1 oz. per 4 gallons of water

DIRECTIONS FOR USE

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

DISINFECTION /VIRUCIDAL*/ FUNGICIDAL/MOLD AND MILDEW CONTROL DIRECTIONS: Add 3 oz. of **Sani-Q²** per 5 gallons of water [or equivalent dilution] to disinfect hard, nonporous surfaces. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against Trichophyton mentagrophytes [the athlete's foot fungus] [a cause of ringworm of the foot]. Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Note: *For spray applications, cover or remove all food products.* Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Rinse food contact surfaces such as counter tops, tables, picnic tables, exteriors of appliances and / or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant. For heavily soiled areas, preclean first. **For mold and mildew**, 3 oz. of **Sani-Q²** per 5 gallons of water [or equivalent dilution] will effectively inhibit the growth of mold and mildew and the odors caused by them when applied to hard, nonporous surfaces. Follow disinfection instructions. Repeat treatment every seven days, or more often if new growth appears. Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled

TO SANITIZE NON-FOOD CONTACT SURFACES: Add ¼ oz. of **Sani-Q²** per gallon of water [or equivalent dilution] to sanitize precleaned hard, nonporous surfaces. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Note: *For sprayer applications, cover or remove all*

food products. Treated surfaces must remain wet for 1 minute. Wipe dry with a sponge, mop or cloth or allow to air dry. Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

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 hardnon-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 **Sani-Q²** per 4 gallons of water [or equivalent dilution] to precleaned 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 **Sani-Q²** per 4 gallons of water [or equivalent dilution] for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse. Prepare fresh sanitizing 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, brush or coarse spray.

WISCONSIN STATE BOARD 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 potable water. 4. Sanitize in a solution of 1 oz. of **Sani-Q²** per 4 gallons of water [or equivalent dilution]. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary codes. 5. Place sanitized utensils on a rack or drain board to air-dry. 6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted. NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

TO SANITIZE SOFT SERVE FOOD AND FROZEN 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 **Sani-Q²** per 4 gallons of water [or equivalent dilution]. 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 ICE MACHINES:1. Turn off refrigeration. 2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. 3. Apply a solution of 1 oz. of **Sani-Q²** per 4 gallons of water [or equivalent dilution] by mechanical spray, directly pouring, or by recirculating through the system. 4.Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds. 5. Drain thoroughly before reuse and allow to air dry.

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 **Sani-Q²** per 4 gallons of water [or equivalent dilution] 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 **Sani-Q²** per 4 gallons of water [or equivalent dilution] 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.

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. Scrape waterproof work boots and place in a use-solution of ¼ oz. of **Sani-Q²** per gallon of water [or equivalent dilution] for 60 seconds prior to entering area. Change the solution in the bath at least daily or more often if the solution appears diluted or soiled.

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. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse.