

DIRECTIONS FOR USE

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

Bacto is designed for use in hospitals, nursing homes, hotels, schools, homes, athletic/recreational facilities/tanning spas, dairies, food processing plants, food service establishments, restaurants, bars, animal quarters and kennels where disinfection, sanitization and deodorization is of prime importance. When used as directed, Bacto is formulated to disinfect hard, non-porous, inanimate environmental surfaces: floors, walls, metal surfaces, stainless steel surfaces, glazed porcelain, glazed ceramic tile, plastic surfaces, bathrooms, shower stalls, bathtubs, cabinets, tables, chairs, tanning beds and telephones. Bacto deodorizes those areas, which generally are hard to keep fresh smelling, such as garbage storage areas, empty garbage bins and cans, pet areas and any other areas, which are prone to odors caused by microorganisms. This product is not to be used as a terminal sterilant/high-level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body.

EPA REG.NO.1839-86-56938
EPA EST.NO.56938-HI-01

NET CONTENTS
1 GALLON

Batch Code: _____

BACTO

• Disinfectant • Sanitizer • Deodorizer • *Virucide •

ACTIVE INGREDIENTS

Alkyl(60%C₁₄, 30%C₁₆, 5%C₁₂, 5%C₁₈)
dimethyl benzyl ammonium chlorides
Alkyl(68%C₁₂, 32% C₁₄)
dimethyl ethylbenzyl ammonium chlorides

INERT INGREDIENTS TOTAL

5.0%

5.0%

90.0%

100.0%



LICENSED

PERIOD 2014-2016 LIC. NO.

9102.51

KEEP OUT OF REACH OF CHILDREN
DANGER

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.

You may contact Chemtrec, 1-800-424-9300 for emergency medical treatment information.

NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage.



See side panels for additional precautionary statements.

94-085 Leonui Street, Waipahu, Hawaii 96797

Phone: 808-671-2671 Fax: 808-671-1567



LICENSED

PERIOD 2011-2013 LIC. NO.

DISINFECTATION - To disinfect inanimate, hard non-porous surfaces apply use-solution with mop, cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. For heavily soiled areas, a pre-cleaning step is required. Prepare a fresh solution for each use. For low pressure coarse sprayer and hand pump trigger sprayer applications, spray 6-8 inches from the surface; rub with brush, sponge or cloth. Do not breathe spray.

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.

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.

Revised 10216

DISINFECTION - To disinfect inanimate, hard non-porous surfaces apply use-solution with mop, cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow the surface to remain wet for 10 minutes. Allow to remain wet for 10 minutes. For heavily soiled areas, a pre-cleaning step is required. Prepare a fresh solution for each use. For low pressure coarse sprayer and hand pump trigger sprayer applications, spray 6-8 inches from the surface; rub with brush, sponge or cloth. Do not breathe spray. **NOTE:** For spray applications, cover or remove all food products. **GENERAL DISINFECTION** - Add 3 ounces of this product per 5 gallons of water for disinfection against Staphylococcus aureus, Salmonella enterica, Listeria monocytogenes, and Yersinia enterocolitica. **HOSPITAL DISINFECTION** - Add 3.5 ounces of Bacto per 5 gallons of water for disinfection against Pseudomonas aeruginosa and Vancomycin intermediate resistant Staphylococcus aureus (VISA), as well as the organisms listed under the GENERAL DISINFECTION section. **Disinfection of poultry equipment, animal quarters and kennels:** For disinfection of pre-cleaned poultry equipment (brooders, watering fountains, feeding equipment), animal quarters and kennels, apply a use-solution of 3.5 ounces of Bacto per 5 gallons of water. Remove all poultry, animals, and feed from premises, trucks, coops, and crates. Remove all litter and droppings from floors, walls and surfaces of facilities occupied or traversed by poultry or animals. Empty all troughs, racks, and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate the surfaces with the disinfecting solution for a period of 10 minutes. Immerse all halters, ropes, and other types of equipment used in handling and restraining animals as well as forks, shovels, and scrapers used for removing litter and manure. Ventilate building, coops, and other closed spaces. Do not house poultry or animals or employ equipment until treatment has been absorbed, set or dried. All treated equipment that will contact feed or drinking water must be rinsed with potable water before reuse. **To disinfect food processing premises:** floors, walls, and storage areas, add 3 ounces of this product per 5 gallons of water (or equivalent dilution). For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge, or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. Before using this product, food products and packaging materials must be removed from the area or carefully protected. After use, all surfaces in the area must be thoroughly rinsed with potable water. **To disinfect food service establishment or restaurant food contact surfaces:** countertops, outside of appliances, tables, add 3 ounces of this product per 5 gallons of water (or equivalent dilution). For heavily soiled areas, a pre-cleaning step is required. Apply solution with a cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow the surface to remain wet for 10 minutes, then remove excess liquid and rinse the surface with potable water. Do not use on utensils, dishes, glasses or cookware.

***VIRUCIDAL ACTIVITY** - This product, when used on environmental, inanimate, hard non-porous surfaces at 3.5 ounces per 5 gallons of water exhibits effective virucidal activity against Influenza A₂/Japan (representative of the common flu virus), Herpes Simplex Type 1 (causative agent of fever blisters), Adenovirus Type 5 (causative agent of upper respiratory infections), Vaccinia Virus (representative of the pox virus group), Avian Influenza A/Turkey/Wisconsin (causative agent of an acute avian lower respiratory tract infection), HIV-1 (Human Immunodeficiency Virus Type 1), Newcastle Disease Virus, Laryngotracheitis Virus, Hepatitis B Virus (HBV), Hepatitis C Virus (HCV), Bovine Viral Diarrhea Virus (BVDV), Human Coronavirus (ATCC VR-740, Strain 229E) and SARS associated Coronavirus. **KILLS HIV-1, HBV and HCV ON PRE-CLEANED ENVIRONMENTAL SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS** in health care settings (hospitals, nursing homes) or other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with blood or body fluids, and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS), Hepatitis B virus (HBV) and Hepatitis C virus (HCV). **SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1, HBV and HCV ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS. PERSONAL PROTECTION:** When handling items soiled with blood or body fluids use disposable latex gloves, gowns, masks, or eye coverings. **CLEANING PROCEDURES:** Blood and other body fluids must be thoroughly cleaned from surfaces and objects before application of this product. **CONTACT TIME:** Allow surface to remain wet for 10 minutes. **DISPOSAL OF INFECTIOUS MATERIALS:** Blood and other body fluids should be autoclaved and disposed of according to local regulations for infectious waste disposal. **GENERAL DEODORIZATION:** To deodorize, add 3 ounces of Bacto to 5 gallons of water (or equivalent use dilution) (469 ppm active quat). Let air dry. **Mildewst:** To control mold and mildew on pre-cleaned, hard, non-porous surfaces add 3 ounces of this product per 5 gallons of water. Apply solution with a cloth, mop, sponge, or hand pump trigger sprayer making sure to wet all surfaces completely. Let air dry. Prepare a fresh solution for each use. Repeat application at weekly intervals or when mildew growth appears. **EFFICACY TESTS HAVE DEMONSTRATED THAT THIS PRODUCT IS AN EFFECTIVE BACTERICIDE AND VIRUCIDE IN THE PRESENCE OF ORGANIC SOIL (5% BLOOD SERUM).**

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

Sanitization: Recommended for use in restaurants, dairies, 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 and dairies 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, dairy processing equipment) 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-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 and dairy 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. **To sanitize pre-cleaned dairy processing equipment** (tanks, piping, pasteurizers, milking equipment) apply a 200 ppm active quaternary solution with a low pressure coarse sprayer or (circulate a 200 ppm active quaternary solution throughout the equipment. Surfaces must remain thoroughly wet for at least 60 seconds, followed by adequate draining and air drying. Do not rinse. 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, Escherichia coli O157:H7, Staphylococcus aureus, Yersinia enterocolitica, Listeria monocytogenes, Salmonella typhi, Shigella sonnei, Vibrio cholera, Methicillin resistant Staphylococcus aureus (MRSA), Vancomycin resistant Enterococcus faecalis (VRE), Campylobacter jejuni and Klebsiella pneumoniae. 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). **To sanitize pre-cleaned mobile 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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