



Disinfectant ~ Sanitizer ~ Deodorizer ~ Virucide*
For Bars and Institutional Kitchens. Sanitizing Ice Machines.

ACTIVE INGREDIENTS:

- Alkyl (60% C14, 30% C16, 5% C12, 5% C18)
Dimethyl Benzyl Ammonium Chloride 5.0%
- Alkyl (68% C12, 32% C14)
Dimethyl Ethylbenzyl Ammonium Chloride 5.0%
- OTHER INGREDIENTS:** 90.0%
- TOTAL:** 100.0%

**KEEP OUT OF REACH OF CHILDREN
DANGER**

See side panel for additional precautionary statements.

FIRST AID: In case of emergency, 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. **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:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. **IF SWALLOWED:** 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. Call a poison control center or doctor immediately for treatment advice. **IF INHALED:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible. **NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.



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Bacto is for use on hard, non-porous surfaces in: Restaurants and bars, kitchens, cafeterias, institutional kitchens, fast food operations, food storage areas, food establishments, coffee shops, food processing plants, USDA inspected food-processing facilities and processing facilities for fish, milk, citrus, wine, fruit, vegetable, ice cream, potato and beverage plants. Food preparation and storage areas.

For use on dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware®, counters, Slurpee® machines, stoves, sinks, appliances, refrigerators, ice machines, microwave ovens and countertops laminates, shelves, racks and carts. Interior hard, non-porous surfaces of water softeners, reverse osmosis units, water coolers, water holding tanks and pressure tanks. Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment. Wine processing equipment and holding tanks, Citrus processing equipment and holding tanks.

EPA REGISTRATION NO.: 10324-63-56938
EPA ESTABLISHMENT NO.: 56938-HI-01

NET CONTENTS: 1 GALLON

BATCH CODE: XXXXXX

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

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

ENVIRONMENTAL HAZARDS
This product is toxic to fish and aquatic invertebrates.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal. **PESTICIDE STORAGE:** Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. **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 HANDLING:** Non-Refillable Container. Do not reuse or refill this container. 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. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

DISINFECTANT: Bacto kills the following bacteria in 10 minutes at 4 oz. per 5 gal. of water (625 ppm active) and 5% soil on hard, non-porous surfaces: Botrytis cinerea, Burkholderia cepacia, Campylobacter jejuni, Corynebacterium ammoniagenes, Escherichia coli O157:H7, Enterococcus faecium, Klebsiella pneumoniae, Listeria monocytogenes, Proteus mirabilis, Pseudomonas aeruginosa, Salmonella enterica, Salmonella typhi, Shigella sonnei, Staphylococcus aureus, Staphylococcus aureus Methicillin Resistant, Staphylococcus aureus Community Associated Methicillin Resistant, Yersinia enterocolitica. **VIROCIDAL* PERFORMANCE:** Bacto kills the following viruses in 10 minutes at 4 oz. per 5 gal. of water (625 ppm active) and 5% soil on hard, non-porous surfaces: Avian Influenza A (H5N1) Virus, Avian Influenza A/Turkey/Wisconsin Virus, Herpes Simplex Type 2 Virus, Human Coronavirus, Influenza A (H1N1) Virus, Influenza A2/Japan Virus, Vaccinia Virus. † Indicates a 2-minute contact time is required for this claim. **FOOD CONTACT SANITIZING PERFORMANCE:** Bacto is an effective food contact sanitizer in 1 minute at 1 oz. per 4 gal. of 500 ppm hard water (200 ppm active) on hard, non-porous surfaces: Aeromonas hydrophila, Campylobacter jejuni, Clostridium perfringens, Enterobacter sakazakii, Enterococcus faecalis, Escherichia coli, Escherichia coli O26:H11, Escherichia coli O45:K-H, Escherichia coli O103:K-H8, Escherichia coli O111:H8, Escherichia coli O121:K-H10, Escherichia coli O145:H28, Escherichia coli O157:H7, Listeria monocytogenes, Salmonella typhi, Shigella dysenteriae, Staphylococcus aureus, Streptococcus pyogenes, Yersinia enterocolitica. **NON-FOOD CONTACT SANITIZING PERFORMANCE:** Bacto is an effective one-step sanitizer in 3 minutes at 1 oz. per 4 gal. of water (200 ppm active) and 5% soil on hard, non-porous surfaces: Staphylococcus aureus, Enterobacter aerogenes. **FUNGICIDAL PERFORMANCE:** Bacto kills the following fungi in 10 minutes at 4 oz. per 5 gal. of water (625 ppm active) and 5% soil on hard, non-porous surfaces: Trichophyton mentagrophytes.

DIRECTIONS FOR USE

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

Before using this product 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.

FOOD PROCESSING PREMISES/FOR USE AS A DISINFECTANT, VIROCIDE*, IN FOOD PROCESSING PLANTS/PREMISES, FOOD SERVICE ESTABLISHMENTS, FOOD STORAGE AREAS AND EQUIPMENT: 1. Pre-clean heavily soiled areas. 2. Apply use solution of 4 oz. per 5 gal. of water (or equivalent use dilution) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. 3. Treated surfaces must remain wet for 10 minutes. 4. Allow to air dry. 5. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, dishes or interior surfaces of processing equipment. 6. Prepare a fresh solution daily or when visibly dirty. **FOOD CONTACT SANITIZING DIRECTIONS:** 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 applications of the sanitizing solution. **FOOD CONTACT SANITIZING DILUTION TABLE FOR HARD, NON-POROUS FOOD CONTACT SURFACES, PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT, FOOD PROCESSING EQUIPMENT AND UTENSILS:** To prepare a 200, 300 or 400 ppm active solution use the following dilution table.

Prepare the correct dilution rate based upon the appropriate use site.

FOOD CONTACT SANITIZING DILUTION TABLE

Active solution	1 gal.	4 gal.	10 gal.	20 gal.
200 ppm	0.25 oz.	1 oz.	2.5 oz.	5 oz.
300 ppm	0.375 oz.	1.5 oz.	3.75 oz.	7.5 oz.
400 ppm	0.5 oz.	2 oz.	5 oz.	10 oz.

FOOD CONTACT SANITIZING PERFORMANCE FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS (REGULATED BY 40 CFR 180.940(a)(c)): Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1-2 oz. of this product per 4 gal. of water (0.25-0.5 oz. per gal. of water) (200-400 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse. For articles too large for immersing, apply a use solution of 1-2 oz. of this product per 4 gal. of water (0.25-0.5 oz. per gal. of water) (200-400 ppm active quat) (or equivalent use dilution) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse. Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications. **SANITIZING OF REFRIGERATED FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS:** For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles. 1. Turn off refrigeration. (Note: Use this direction only if applicable.) 2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (Note: Use this direction only if applicable.) 3. Apply a solution of 1-2 oz. of this product per 4 gal. of water (0.25-0.5 oz. per gal. of water) (200-400 ppm active quat) (or equivalent use dilution) by coarse pump or trigger spray device, direct pouring or by circulating through the system. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute. 4. Allow sanitized surfaces to adequately drain before contact with food/liquid. Do not rinse. Return machine to service. 5. Prepare a fresh solution daily or when visibly dirty. **SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF ICE MACHINES, WATER COOLERS, WATER HOLDING TANKS AND PRESSURE TANKS: Ice Machines** – Sanitization must occur after initial installation, after the machine is serviced and periodically during its use. 1. Shut off incoming water line to machine and turn off refrigeration. 2. Wash with a compatible detergent and rinse with potable water before sanitizing. (Note: Use this direction only if applicable.) 3. Apply a solution of 1-2 oz. of this product per 4 gal. of water (0.25-0.5 oz. per gal. of water) (200-400 ppm active quat) (or equivalent use dilution) by mechanical spray, direct pouring, or by circulating through the system. 4. Allow surfaces to remain wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain and then air dry before contact with liquid. 5. Return machine to normal operation. **Water Coolers, Water Holding Tanks and Pressure Tanks** – Sanitization must occur after initial installation, after the system is serviced and periodically during its use. 1. Shut off incoming water line. 2. Tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing. (Note: Use this direction only if applicable.) 3. Prepare a solution of 1-2 oz. of this product per 4 gal. of water (0.25-0.5 oz. per gal. of water) (200-400 ppm active quat) (or equivalent use dilution). Apply and/or circulate solution to wet all hard, non-porous surfaces for a minimum contact of 1 minute. 4. Allow sanitized surfaces to adequately drain and then air dry before contact with liquid. Do not rinse. 5. Return to service by opening incoming water lines. **SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF WATER SOFTENERS AND REVERSE OSMOSIS (RO) UNITS - Water Softeners** – Sanitization must occur after initial installation, after the system is serviced and periodically during its use. 1. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (Note: Use this direction only if applicable.) 2. Backwash the softener and add a solution of 1-2 oz. of this product per 4 gal. of water (0.25-0.5 oz. per gal. of water) (200-400 ppm active quat) (or equivalent use dilution) to the brine tank well. The brine tank must have water in it to permit the solution to be carried into the softener. Note: Standard system capacity is 48 gal. 3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 1 minute. 4. Backwash the softener with potable water to make sure all sanitizing solution is thoroughly rinsed from the unit before returning the system to service. Return system to service. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter. **Reverse Osmosis (RO) Units** – Sanitization must occur after initial installation, after the system is serviced and periodically during its use. 1. Turn off RO system, drain storage tank and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane element. Membrane element must be sterilized separately. 2. Tank must be washed with a compatible detergent and rinsed with potable water before sanitizing. (Note: Use this direction only if applicable.) 3. Fill empty pre-filter housing with a solution of 1-2 oz. of this product per 4 gal. of water (0.25-0.5 oz. per gal. of water) (200-400 ppm active quat) (or equivalent use dilution) and turn on raw water. Note: Standard system capacity is 1 to 2 gal. 4. After holding tank is full, let system stand idle for a minimum of 1 minute. Turn off water. Drain holding tank. 5. Before the system is put back into service, flush system with potable water to assure sanitizing solution is rinsed thoroughly from system. Return units to normal operation. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter. **BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS:** For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is to be proportioned into the final rinse water line of the container washer or rinser. Fill equipment with a solution of 1-2 oz. of this product per 4 gal. of water (0.25-0.5 oz. per gal. of water) (200-400 ppm active quat) (or equivalent use dilution). Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain and then air dry before contact with liquid. Do not rinse. **FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS:** Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water and then rinse equipment with a sanitizing solution. During processing apply 1-2 oz. of this product per 4 gal. of water (0.25-0.5 oz. per gal. of water) (200-400 ppm active quat) (or equivalent use dilution) to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray. **BEER FERMENTATION AND STORAGE TANK SANITIZER DIRECTIONS:** For sanitizing hard, non-porous beer fermentation and holding tanks, wine, citrus and food processing storage and holding tanks. Wash with a compatible detergent and rinse with potable water before sanitizing. Prepare a solution of 1-2 oz. of this product per 4 gal. of water (0.25-0.5 oz. per gal. of water) (200-400 ppm active quat) (or equivalent use dilution) for mechanical or automated systems. Follow manufacturers' directions for use for application equipment. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food/liquid. Do not rinse. For mechanical operations or automated systems, the used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning. **NON-FOOD CONTACT SANITIZING DIRECTIONS/NON-FOOD CONTACT SANITIZING:** Pre-clean heavily soiled surfaces. Add 1 oz. of this product to 4 gal. of water (or equivalent use dilution) (200 ppm active). Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 3 minutes. Prepare a fresh solution daily or when visibly dirty. **TO KILL FUNGI:** Pre-clean hard, non-porous surfaces. Prepare use solution by adding 4 oz. of this product per 5 gal. of water (or equivalent dilution). Apply use solution to hard, non-porous surfaces. Allow surface to remain wet for 10 minutes. Wipe surfaces (and let air dry). **GENERAL DEODORIZATION:** To deodorize, apply 3 oz. of this product per 5 gal. of water to hard, non-porous surfaces. Allow to air dry.