



LICENSED

PERIOD 2015-2017 LIC. NO.

9203.446 Disc.

PELIGRO: SI USTED NO PUEDE LEER EL INGLÉS, PIDA AYUDA Y PREGUNTE SOBRE EL CONTENIDO Y LAS INSTRUCCIONES DE USO ANTES DE EMPLEAR ESTE PRODUCTO.

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: CORROSIVE. Causes irreversible eye damage and skin burns. Harmful if absorbed through the skin and/or swallowed. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, protective clothing, and rubber gloves 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.

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. 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 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.

FOR EMERGENCY MEDICAL INFORMATION, IN USA OR CANADA, CALL: 1-800-328-0026

FOR EMERGENCY MEDICAL INFORMATION WORLDWIDE, CALL 1-651-222-5352 (IN THE USA).

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

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE: Store this product in a cool, dry area, away from direct sunlight and heat.

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 refill or reuse container. Triple rinse as follows: Fill container 1/4 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 procedure two more times. Then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

EPA REG. No. 1677-43

EPA Est. No.: 303-IN-1 (L), 1677-MN-1 (P), 1677-CA-2 (R), 1677-TX-1 (D), 1677-IL-2 (J), 1677-CA-1 (S), 1677-GA-1 (M), 1677-WV-1 (V)

The superscript refers to the first letter of the date code

U.S. Pat. No. 5033649



Ecolab Inc. 370 Wabasha Street N., St. Paul, MN 55102-1390 USA

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LICENSED

PERIOD 2012-2014 LIC. NO.

QUATERNARY AMMONIUM SANITIZER - DISINFECTANT - DEODORIZER

ACTIVE INGREDIENT:

n-Alkyl (50% C ₁₄ , 40% C ₁₂ , 10% C ₁₆)	10.0%
dimethyl benzyl ammonium chloride	10.0%
INERT INGREDIENTS:	90.0%
TOTAL	100.0%

KEEP OUT OF REACH OF CHILDREN DANGER

See side panel for Precautionary Statements and First Aid.

ECOLAB 1-800-35-CLEAN

14191

Net Contents: 2.5 U.S. Gal/9.46 L



14191

Net Contents: 2.5 U.S. Gal/9.46 L

QUATERNARY AMMONIUM SANITIZER - DISINFECTANT - DEODORIZER ACTIVE QUATERNARY

INSTITUTIONS - SCHOOLS - RESTAURANTS - FOOD SERVICES - BEVERAGE AND FOOD PROCESSING PLANTS

ECOLAB



COMPLETE
CLEANING SYSTEM

ASIS®
144



14191

Net Contents:
2.5 U.S. Gal/9.46 L

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AMMONIUM SANITIZER -
DISINFECTANT - DEODORIZER**
ACTIVE QUATERNARY

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ECOLAB®

OASIS 144
QUATERNARY AMMONIUM SANITIZER - DISINFECTANT - DEODORIZER

DO NOT MIX WITH ANYTHING BUT WATER
DIRECTIONS FOR USE

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

DEODORIZING

To deodorize waste containers and nonfood areas of food processing plants mix 1 oz *Oasis 144* per 1 gal. of water. Apply solution with mop, sponge, cloth, or mechanical sprayer to hard surfaces. Allow surfaces to air dry.

GENERAL DISINFECTION

Disinfect previously cleaned hard non-porous surfaces such as walls, floors, sinks, finished woodwork, bathroom fixtures with 1 oz. *Oasis 144* to 2 gal. of water. Thoroughly wet surfaces with mop, sponge, cloth, or coarse spray. Allow surfaces to remain wet for 10 minutes. Allow to air dry.

GENERAL DISINFECTION OF MEAT, POULTRY, AND OTHER FOOD PROCESSING FACILITIES

Prior to disinfection, food products and packaging materials must be removed from the room or carefully protected. For disinfecting previously cleaned non-porous surfaces such as walls, floors, and sinks, apply use solution of 1 oz. per 1 gallon of water (800 ppm) with cloth, mop, sponge, or sprayer. Treated surfaces must remain wet for 10 minutes. Food contact surfaces that have been disinfected must be rinsed thoroughly with potable water.

For sprayer applications, use a coarse spray device. Spray 6-8 inches from the surface, rub with a brush, sponge, or cloth. Do not breathe spray.

For use on non-food contact surfaces as a general disinfectant in the brewery industry, use 400 to 800 ppm active quaternary. Follow disinfectant directions above.

SANITIZING EQUIPMENT - FOOD PROCESSING PLANTS - RESTAURANTS

For sanitization of equipment in food processing plants, restaurants, 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 clear water, then rinse equipment with a sanitizing solution of 1 oz product to 4 gal. of water (200 ppm). All surfaces must be exposed to the sanitizing solution for a period of not less than 1 minute. Allow equipment to drain thoroughly and air dry. *Oasis 144* is an effective food contact surface sanitizer against *Escherichia coli* (ATCC 11229), *Staphylococcus aureus* (ATCC 6538), *Listeria monocytogenes* (ATCC 49594) and *Enterobacter sakazakii* (ATCC 12868).

SANITIZING EATING AND DRINKING UTENSILS

1. Scrape and preflush utensils to remove excess soil.
2. Wash with good detergent or compatible cleaner (see your Ecolab representative for a recommendation).
3. Rinse with clear water.
4. Sanitize in a solution of 1/2 oz product to 2 gallons of water (200 ppm). (Alternate directions: Sanitize in a solution of 1 oz product to 4 gallons of water.) Immerse all utensils for at least one minute. Use 2 minutes exposure time if required by governing sanitary code.
5. Drain and air dry.

NOTE:

FOR MECHANICAL OPERATIONS prepared use solution may not be reused for sanitizing but may be reused for other purposes such as cleaning.

FOR MANUAL OPERATIONS fresh sanitizing solution should be prepared as soon as they become diluted or soiled.

Oasis 144 fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinance 1978. Recommendation of the U.S. Public Health Service in water up to 500 ppm of hardness calculated as CaCO3 when tested by the A.O.A.C. Germicidal and Detergent Sanitizer Official Method.

For service or additional information, call 1-800-35-CLEAN (352-5326).



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Ecolab cares about our environment
Please Recycle Package