



LICENSED

PERIOD 2014-2016 LIC. NO.

9249.102 Disc.



LICENSED

PERIOD 2011-2013 LIC. NO.



LICENSED

PERIOD 2008-2010 LIC. NO.

#711

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 clean water.
3. Sanitize equipment and utensils by immersion in a use solution of 2 oz. this product per gallon of water 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 2 oz. this product per gallon of water by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and air dry. Do not rinse.
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 clean water.
4) Sanitize in a solution of 2 oz. this product per gallon of water. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5) Place sanitized utensils on a rack or drain board to air-dry.
NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.
This product is effective against: Avian Infectious Bronchitis Virus, Avian Influenza Virus, Canine Distemper Virus, Marek's Disease Virus, Newcastle's Disease Virus, Pseudorabies Virus, Arkansas '99 (Infectious Bronchitis Virus).
This product at 2 oz. per gallon of water is an effective sanitizer for use on food contact surfaces in 60 seconds at 200 ppm active and 500 ppm hard water against: Campylobacter jejuni, Escherichia coli, Escherichia coli 0157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella choleraesuis, Shigella sonnei, Staphylococcus aureus, Vibrio cholerae, Yersinia enterocolitica.

HILLYARD CLEANING COMPANION®

SANITIZER 64

SANITIZER - DEODORIZER

AN EFFECTIVE SANITIZER FOR USE ON FOOD CONTACT SURFACES FOR INSTITUTIONAL, INDUSTRIAL, SCHOOL, DAIRY AND FARM USE FOR FOOD HANDLING AND PROCESSING AREAS, BAR AND INSTITUTIONAL KITCHEN USE

Active Ingredients:

Table with 2 columns: Ingredient name and percentage. Includes Octyl decyl dimethyl ammonium chloride (0.390%), Diocetyl dimethyl ammonium chloride (0.156%), Didecyl dimethyl ammonium chloride (0.234%), Alkyl (C14, 50%; C12, 40%; C16, 10%), dimethyl benzyl ammonium chloride (0.520%), and Other Ingredients (98.700%). Total: 100.000%

EPA Reg. No. 6836-277-1658

EPA Est. No. 1658-MO-1

KEEP OUT OF REACH OF CHILDREN DANGER/PELIGRO

(See side panel for Precautionary Statements and First Aid)

HILLYARD INDUSTRIES, INC. St. Joseph, MO 64502 U.S.A.

Tel: 816-233-1321 www.hillyard.com



NET CONTENTS: 2 QT. OR 1.9 LITERS

APPROVED

By Celeste Ravese at 11:01 am, May 06, 2008

Based on EPA Label Dated 5-13-04

HILLYARD CLEANING COMPANION® SANITIZER 64

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 (rubber, chemical resistant) gloves when handling. Wash thoroughly with soap and water after handling. 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.

STORAGE AND DISPOSAL: Store in original container in areas inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls. Do not reuse empty container. Discard in trash or recycle.



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HILLYARD CLEANING COMPANION® SANITIZER 64 REORDER #HIL0071122

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor hazardous 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.

To prevent cross-contamination, kitchenware and food-contact surfaces of equipment shall 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.

Sanitizer (1:64).....2 oz. per gallon of water (200 ppm active quat)

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:

For sanitizing 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.

Apply a use-solution of 2 oz. this product per gallon of water to the pre-cleaned hard surface, with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least one minute (60 seconds) followed by adequate draining and air drying. Do not rinse. Prepare fresh solution daily or more often if the use solution becomes visibly 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. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2 oz. this product per gallon of water for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

VETERINARY PRACTICE / ANIMAL CARE / ANIMAL LABORATORY / ZOOS / PET SHOP / KENNELS DISINFECTION

DIRECTIONS AND FARM PREMISE DISINFECTION DIRECTIONS: For cleaning and disinfecting hard nonporous surfaces of equipment used for animal food or water; utensils, instruments, cages, crates kennels, stables and catteries.

- 1. Remove all animals and feed from premises, vehicles, and enclosures.
2. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals.
3. For Veterinary Practice, empty all feeding and watering appliances. For Farm Premise Use, empty all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean surfaces with soap or detergent and rinse with water.
5. Saturate surfaces with a use-solution of 4 1/2 oz. of this product per gallon of water for a period of 10 minutes.
6. 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.
7. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.
8. For Veterinary Practice, thoroughly scrub all treated feeding and watering appliances with soap or detergent, and rinse with potable water before reuse. For Farm Premise Use, thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse.

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ITEM #: HIL0071122 PMS Colors: 7544C Silver

DATE: 03/14/08

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