

PROFESSIONAL Lysol[®] BRAND

No Rinse Sanitizer

For use in Food Service
and Processing Areas



Department of Agriculture
STATE OF HAWAII

LICENSED

PERIOD 2014-2016 LIC. NO.

9833.81

ACTIVE INGREDIENT:

Alkyl (C₁₄ 50%, C₁₂ 40%, C₁₆ 10%)
dimethyl benzyl ammonium chloride.....10.00%

OTHER INGREDIENTS:90.00%

TOTAL:100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER: SEE FIRST AID STATEMENT AND ADDITIONAL
PRECAUTIONS ON BACK PANEL.

NET CONTENTS: 128 FL. OZ. (1 GAL.) 3.79 L

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GENERAL AREAS OF USE AS A:

Disinfectant	<ul style="list-style-type: none"> • Food and Drink Preparation and Service • Hospitals, Nursing Homes and Physicians Offices • Hotels/Motels • Restrooms and Showers • Barber and Beauty Shops
Sanitizer	<ul style="list-style-type: none"> • Food Processing Equipment and Storage Areas • Beverage Processing Equipment and Storage Areas
Algaecide	<ul style="list-style-type: none"> • Industrial Water Reservoirs (non-potable)

1 oz. per gallon use dilution (800 ppm) is germicidal against *Staphylococcus aureus*, *Pseudomonas aeruginosa*, *Escherichia coli* and *Salmonella enterica*.

DIRECTIONS FOR USE: It is a violation of Federal law to use this product in a manner inconsistent with its labeling. **Do not mix with soap or detergents. Read directions on container label before use.**

General Disinfection: To disinfect Floors, Walls, Furniture, Bathtubs, Shower Stalls and Toilet Seats. Sponge or mop with 800 ppm solution of Professional LYSOL[®] Brand No Rinse Sanitizer (1 oz. per gallon of water). Let stand for 10 minutes. Rinse all surfaces that come into contact with food such as counters, appliances and tables with potable water before reuse. Prepare a fresh bucket of solution every time you clean or more often as needed.

Deodorization and Disinfection: Flood-rinse, sponge or spray a solution of 1 oz. of Professional LYSOL[®] Brand No Rinse Sanitizer per gallon of water on floors, walls and other hard, non-porous surfaces; making sure solution gets into cracks, crevices and corners where food spillage or other sources of malodors can occur. Let stand for 10 minutes. For heavily soiled areas such as garbage cans, clean first, then use 1 oz. of Professional LYSOL[®] Brand No Rinse Sanitizer per gallon of water. Let stand for 10 minutes.

To Prevent Mold and Mildew: Clean hard, non-porous surfaces. Apply use solution, 1 oz. per gallon of water by spray, cloth, sponge or mop. Let stand 10 minutes, then wipe or allow to air dry. Repeat application after 7 days or when new growth appears.

Eating Establishment Sanitizer (Including food service in hospitals and in nursing homes) Dishes, Glasses and Utensils:

1. Scrape and pre-rinse utensils before washing.
2. Wash with an appropriate detergent and hot water.
3. Rinse with clean, hot potable water.
4. Sanitize by immersing in a 200 ppm (1/4 oz. per gallon of water) solution for 2 minutes or for the contact time specified by the governing sanitary code.
5. Allow surfaces to air dry on clean drainboard or rack. No rinsing required.

Food Preparation Surfaces: Clean with detergent and rinse with potable water. To sanitize, sponge or mop with a solution of 1/4 oz. of Professional LYSOL[®] Brand No Rinse Sanitizer per gallon of water (200 ppm). Allow surface to remain wet for 2 minutes or for the contact time specified by the governing sanitary code. Allow surfaces to air dry. No rinsing required.

Food Processing Plants, Bakeries, Canneries, Beverage Plants Sanitizer: Professional LYSOL[®] Brand No Rinse Sanitizer can be used in Federally inspected meat and poultry plants on all hard, non-porous surfaces in inedible product processing areas, non-processing areas and/or exterior areas, as a floor and wall cleaner and as a sanitizing agent for use in all departments for all surfaces not always requiring a rinse.



For use on:

Floors and Walls: To sanitize - flood-mop a solution of 1/2 oz. of Professional LYSOL® Brand No Rinse Sanitizer per gallon of water (400ppm) on cleaned surfaces. Allow surface to remain wet for 2 minutes or for the contact time specified by the governing sanitary code. **Equipment:** Clean first, rinse with potable water then sanitize by wiping with a solution of 1/4 oz. of Professional LYSOL® Brand No Rinse Sanitizer per gallon of water. Allow surface to remain wet for 2 minutes or for the contact time specified by the governing sanitary code. Allow surfaces to air dry. No rinsing required.

Milk Processing Plant Sanitizer: First clean equipment and utensils thoroughly with cleansing agent, then sanitize by immersing in a solution of 200 ppm Professional LYSOL® Brand No Rinse Sanitizer (1/4 oz. per gallon of water) for 2 minutes or for the contact time specified by the governing sanitary code. Allow surfaces to air dry. No rinsing required. Professional LYSOL® Brand No Rinse Sanitizer fulfills the criteria of

Appendix F of the Grade 'A' pasteurized Milk Ordinance 1965 Recommendations of the U.S. Public Health Service in waters up to 500 ppm of hardness calculated as CaCO₃ when tested by the AOAC Germicidal and Detergent Sanitizers-Official Method.

Industrial Non-Potable Water Supply Algaecide: To control algae in industrial non-potable water supplies for industrial service and comfort cooling purposes.

Initial Application: When the system is noticeably fouled, apply 1 gallon of Professional LYSOL® Brand No Rinse Sanitizer to each 50,000 gallons of water in the system. Repeat until control is achieved.

Maintenance: When microbial control is evident, add 1 quart Professional LYSOL® Brand No Rinse Sanitizer to each 50,000 gallons of water in the system every 5 to 7 days, or as needed to maintain control. Badly fouled systems must be cleaned before treatment is begun.

NOTE: Make-up water from evaporation does not require additional Professional LYSOL® Brand No Rinse Sanitizer treatment. Make-up water due to leaks or use or discharges must be treated by the addition of Professional LYSOL® Brand No Rinse Sanitizer at the rate of 3 oz. for each 1,000 gallons of water added.

Barber and Beauty Shop Disinfection: Pre-clean instruments and tools prior to disinfection. Prepare a 1600 ppm use solution by mixing 2 oz. per gallon of water (1 tablespoon to each quart of water). Completely immerse hard, non-porous combs, brushes, rollers, razors, scissors, blades, manicure and other salon instruments for 10 minutes. Rinse thoroughly and dry before reuse. Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled. **NOTE:** Plastics may remain immersed until ready to use. Stainless steel shears and instruments must be removed after 10 minutes, then dried, and kept in a clean, non-contaminated receptacle. Prolonged soaking may cause damage to instruments.

PRECAUTIONARY STATEMENT: Hazards to Humans and Domestic Animals

DANGER: CORROSIVE. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not get in eyes, on skin or on clothing. Wear protective eyewear (safety glasses / face shield), protective clothing and rubber gloves. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse. Avoid contamination of food. Avoid breathing spray mist.

FIRST AID	
If in eyes	<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• 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.
CONTACT NUMBER	
Questions? Comments or In case of an emergency call toll free 1-800-560-6619. 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: Do not contaminate water, food or feed by storage and disposal.

STORAGE: Store in original container in areas inaccessible to small children. Keep securely closed.

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: Non-refillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank and drain for 10 seconds after the flow begins to drip. Fill the container 1/4 full with water and recap. Agitate vigorously and dispose of rinsate as pesticide waste. Repeat two more times. Then offer for recycling, if available or puncture and dispose of in a sanitary landfill or by incineration.

Contains no phosphates
This bottle is made of 25% post-consumer recycled plastic.
EPA Reg. No.: 675-30 EPA Est. No.: 09019-OH-002,
777-MO-001, 000312-WI-003

Questions? Comments? Call: 1-800-560-6619

For ingredient and other information, www.rbnainfo.com
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