

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION. Harmful if absorbed through skin. Avoid contact with eyes, skin, or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet.

ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

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 1/4 full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. 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.

DIRECTIONS FOR USE

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

Before use in federally inspected meat and poultry food processing plants, food products and packaging materials must be removed from room or carefully protected.

NON-FOOD CONTACT SANITIZING PERFORMANCE: At 200 ppm active, this product was evaluated in the presence of 5% serum and found to be effective sanitizer with a 3-minute contact time against the following on hard non-porous surfaces: *Enterobacter aerogenes*, *Staphylococcus aureus*.

FOOD CONTACT SANITIZING PERFORMANCE: This product eliminates 99,999% of the following bacteria in 60 seconds in 500 ppm hard water according to the AOAC Germicidal and Detergent Sanitizers test: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Clostridium perfringens*, *Enterobacter sakazakii*, *Escherichia coli*, *Enterococcus faecalis* Vancomycin resistant, *Escherichia coli* O157:H7, *Escherichia coli* O111:H8, *Listeria monocytogenes*, *Shigella dysenteriae*, *Staphylococcus aureus*, *Streptococcus pyogenes*, *Yersinia enterocolitica*, *Salmonella typhi*.

NON-FOOD CONTACT SANITIZER USE DIRECTIONS: For heavily soiled areas, a preliminary cleaning is required. Apply this product to hard, non-porous non-food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, coarse pump or trigger spray device or by immersion so as to thoroughly wet surface to be sanitized. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Treated surfaces must remain wet for 3 minutes. Allow to air dry. Change cloth, sponge or towels frequently to avoid redeposition of soil.

DIRECTIONS FOR USE CONTINUED ON RIGHT PANEL



KC-640 RTU

Food Contact - Non-Food Contact Sanitizer

For Institutional and Industrial Use

KC-640 RTU is for use on hard, non-porous surfaces in: Food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, meat/poultry processing plants, meat/poultry producing establishments, meat packing plants, hide and leather processing plants.

ACTIVE INGREDIENTS:

Alkyl (C14 60%, C16 30%, C12 5%, C18 5%) dimethyl benzyl ammonium chloride.....	0.01%
Alkyl (C12 68%, C14 32%) dimethyl ethylbenzyl ammonium chloride.....	0.01%

INERT INGREDIENTS:	99.98%
TOTAL:	100.00%

KEEP OUT OF REACH OF CHILDREN CAUTION CUIDADO

See left panel for additional precautionary statements.

FIRST AID

IF ON SKIN: Take off contaminated clothing. Rinse skin immediately with plenty of water for 10-15 minutes. 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.

EPA Reg. No. 10324-107-63679

EPA Est. No. 63679-WI-001, 10508-OH-001,
10508-TN-001, 10508-TX-001, 10508-PA-001,
34490-CA-001



Sold by: **PSSI Chemical Innovations**
P.O. Box 338, 3729 Peddle Hollow Rd., Kieler, WI 53812

NET CONTENTS: 55 GAL 275 GAL

BATCH: _____

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FOOD CONTACT SANITIZING DIRECTIONS

Before use as a sanitizer in public eating places, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrub and when necessary, presoak. 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.

SANITIZATION: When using this 200 ppm quaternary Ready-to-Use product for sanitization of previously cleaned hard nonporous food contact surfaces, **NO POTABLE WATER RINSE IS ALLOWED.**

SANITIZATION FOOD CONTACT IMMOBILE HARD NONPOROUS ITEMS SURFACES (food processing equipment, counter tops, chopping blocks, tanks, tables, picnic table, appliances, stovetops and food work areas):

1. Remove all gross food particles and soil by pre-flush or pre-scrub.
2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water.
3. Apply this product.
4. Wet surfaces thoroughly for 1 minute.
5. Let surfaces drain and air dry. Do not rinse or wipe. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

SANITIZATION FOOD CONTACT MOBILE HARD NONPOROUS ITEMS SURFACES (glassware, utensils, cookware and dishware):

1. Scrape and pre-wash utensil, glassware, cookware, and dishware.
2. Wash with a good detergent.
3. Rinse with potable water.
4. Immerse all utensils in this product for 1 minute or longer if specified by government sanitary code (200 ppm active).
5. Place sanitized utensils on a rack or drain board to air dry. Do not rinse or wipe. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS, AND FOOD CONTACT ARTICLES AS REGULATED BY 40 CFR Sec 180.940(a):

1. Sanitize pre-cleaned hard nonporous articles using this product. Articles that can be immersed in solution must remain in solution for 1 minute. Articles too large for immersing must be thoroughly wetted for 1 minute by rinsing, spraying or swabbing.
2. Let surfaces drain and then air dry.
3. **NO POTABLE WATER RINSE IS ALLOWED.**
4. Change cloth, sponge or towels frequently to avoid redeposition of soil. Change this product at least daily or when this product appears visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS:

To sanitize the conveyor belt, apply this product 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 using a coarse spray device to equipment, peelers, collators, slicers and saws, and other nonporous conveyor equipment with this product. Allow surfaces to remain wet for at least 1 minute. Conveyor equipment must be free of product when applying this coarse spray.

GLOVE DIP SANITIZER DIRECTIONS:

To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, dip pre-washed non-porous gloved hands into a suitable clean container that contains enough of this product to cover the gloved area for at least 1 minute. **NO POTABLE WATER RINSE IS ALLOWED.** Change this product at least daily or when this product appears visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning. **Do not let sanitizing solution come into contact with exposed skin.**