

DISINFECTION PERFORMANCE IN NON-MEDICAL FACILITIES (Food Services, Beverage, Food Processing Plants and Other Non-Medical Facilities): This product kills the following bacteria in 10 minutes at 6 oz. per 4 gal. of 500 ppm hard water (1,200 ppm active) and 5% soil on hard, non-porous surfaces against: *Salmonella enterica* (ATCC 10708) and *Staphylococcus aureus* (ATCC 6538).

VIRUCIDAL* PERFORMANCE: This product kills the following viruses in 10 minutes at 10 oz. per 4 gal. of 500 ppm hard water (2,000 ppm active) and 5% soil on hard, non-porous surfaces: Hepatitis B Virus (HBV), Hepatitis C Virus (HCV), Herpes Simplex Type 1 Virus, Human Immunodeficiency Virus Type 1 (HIV-1).

MILDEWSTATIC PERFORMANCE: This product controls the following mold at 6 oz. per 4 gal. of water (1,200 ppm active) and 5% soil on hard, nonporous surfaces for up to 7 days: *Aspergillus niger* (ATCC 6275).

NON-FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective one step non-food contact sanitizer in 3 minutes at 1 oz. per 4 gal. of 500 ppm hard water (200 ppm active) and 5% soil on hard, non-porous surfaces against: *Staphylococcus aureus* (ATCC 6538), *Enterobacter aerogenes* (ATCC 13048).

FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 1 oz. per 4 gal. of 500 ppm hard water (200 ppm active quat) on hard, non-porous surfaces: *Campylobacter jejuni* (ATCC 29428), *Escherichia coli* (ATCC 11229), *Escherichia coli* O157:H7 (ATCC 35150), *Cronobacter sakazakii* (ATCC 29544), *Listeria monocytogenes* (ATCC 19117), *Salmonella enterica* (ATCC 10708), *Salmonella enteritidis* (ATCC 4931), *Salmonella enterica* subspecies enterica serovar *Paratyphi B* (ATCC 10719), *Staphylococcus aureus* (ATCC 6538).

This product is an effective food contact sanitizer in 1 minute at 2 oz. per 4 gal. of 500 ppm hard water (400 ppm active quat) on hard, non-porous surfaces: *Pseudomonas aeruginosa* (ATCC 15442).

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, food products and packaging materials must be removed from the room or carefully protected. This product is not for use on medical device surfaces.

FOR USE AS A GENERAL DISINFECTANT, VIRUCIDE*, CLEANER: 1. Pre-clean visibly soiled areas. 2. Apply use solution of 10-15 oz. of this product per 4 gal. of water (2,000-3,000 ppm active quat) (or equivalent use dilution) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump, coarse pump or 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. Rinse food contact surfaces with potable water following the application. 5. Prepare a fresh solution daily or when visibly dirty.

***KILLS HIV, HBV and HCV ON PRE-CLEANED HARD, NON-POROUS SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS** in health care settings or other settings in which there is an expected likelihood of soiling of hard, non-porous surfaces/objects with blood or body fluids and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS), Hepatitis B Virus (HBV) and Hepatitis C Virus (HCV).

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1, HBV and HCV ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS. Personal Protection: Wear protective latex gloves, gowns, masks and eye protection. **Cleaning Procedure:** Blood and other body fluids containing HIV-1, HBV & HCV must be thoroughly cleaned from hard, non-porous surfaces and objects before application of this product. **Disposal of Infectious Materials:** Blood and other body fluids, cleaning materials and clothing must be autoclaved and disposed of according to federal, state and local regulations for infectious waste disposal. **Contact Time:** Allow hard, non-porous surfaces to remain wet for 10 minutes to kill all viruses and bacteria listed on the label.

FOR USE AS A GENERAL DISINFECTANT, CLEANER ON HARD, NON-POROUS SURFACES: Pre-clean surfaces. Apply use solution of 6-15 oz. of this product per 4 gal. of water (1,200-3,000 ppm active) (or equivalent use dilution) to hard, nonporous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 10 minutes. Rinse food contact surfaces with potable water following the application. Prepare a fresh solution daily or when visibly dirty.

NON-FOOD CONTACT SANITIZING DIRECTIONS

NON-FOOD CONTACT SANITIZING: Pre-clean visibly soiled surfaces. Add 1 oz. of this product per 4 gal. of water (200 ppm active) (or equivalent use dilution). Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump, coarse pump or 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.

ENTRYWAY SANITIZING SYSTEMS: (Not for use in California) To reduce cross contamination from area to area, set the system to deliver 6 to 15 oz. of this product per 4 gallons of water (1,200-3,000 ppm active) of sanitizing solution. The foam must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives to the sanitizing solution.

FOOD CONTACT SANITIZING DIRECTIONS

Prior to application, remove visible 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 a cleaner compatible with surfaces to be cleaned, followed by a potable water rinse before applications of the sanitizing solution.

FOOD CONTACT SANITIZING DILUTION TABLE: 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	1 gallon	4 gallons	10 gallons	20 gallons
Active solution	1 gallon	4 gallons	10 gallons	20 gallons
200 ppm	0.25 ounce	1.0 ounce	2.5 ounces	5.0 ounces
300 ppm	0.375 ounce	1.5 ounces	3.75 ounces	7.5 ounces
400 ppm	0.50 ounce	2.0 ounces	5.0 ounces	10.0 ounces

CLEAN-IN-PLACE (CIP) METHOD FOR DAIRY AND FOOD PROCESSING FACILITIES: 1. Thoroughly flush, clean and potable water rinse the system. 2. Prepare required volume of sanitizer solution needed by diluting 1-2 oz. of this product per 4 gal. of water (200-400 ppm active quat) (or equivalent use dilution) of this product. 3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of the system.

DIRECTIONS FOR USE CONTINUED ON RIGHT PANEL



KC-644

Cleaner - Disinfectant - Sanitizer - Mildewstat - Virucide*

ACTIVE INGREDIENTS:

Alkyl (50% C14, 40% C12, 10% C16) Dimethyl Benzyl Ammonium Chloride.....	4.0%
Octyl Decyl Dimethyl Ammonium Chloride.....	3.0%
Didecyl Dimethyl Ammonium Chloride.....	1.5%
Diocetyl Dimethyl Ammonium Chloride.....	1.5%
OTHER INGREDIENTS:	90.0%
TOTAL:	100.0%

KEEP OUT OF REACH OF CHILDREN DANGER PELIGRO

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. 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.

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. Call a poison control center or doctor for further treatment advice.

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

FOR MEDICAL EMERGENCIES, CALL 1-800-424-9300

EPA Reg. No. 63679-2 EPA Est. No. 63679-WI-001



Product of USA

Sold by: PSSI Chemical Innovations
P.O. Box 338, 3729 Peddle Hollow Rd., Kieler, WI 53812
Phone: 608.568.3841



UN1903

,Disinfectant, Liquid,
Corrosive, n.o.s. (Quaternary Ammonium Compound) 8, PG II

FOOD CONTACT SANITIZING PERFORMANCE FOR DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS AND DAIRIES DIRECTIONS (REGULATED BY 40 CFR sec 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 (200-400 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain 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 (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, hand pump, coarse pump or 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 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 FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS: For sanitizing food processing equipment, dairy equipment and other hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove visible food particles. 1. Turn off refrigeration. **(Note: Use this direction only if applicable.)** 2. Unit must be washed with a detergent compatible with surfaces to be cleaned 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 (200-400 ppm active quat) (or equivalent use dilution) of this product by coarse pump or trigger spray device, direct pouring or by recirculating 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. Drain thoroughly before reuse before contact with food/liquid. Do not rinse. Return machine to service. 5. Prepare a fresh solution daily or when visibly dirty.

FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYOR BELTS: 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 (200-400 ppm active quat) (or equivalent use dilution) of 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 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.

ALL SURFACES MUST BE CLEANED AND DISINFECTED IN ACCORDANCE WITH LABEL DIRECTIONS PRIOR TO FOGGING.

DIRECTIONS FOR CLEANING IN DAIRIES, BEVERAGE AND FOOD PROCESSING PLANTS USING FOGGING DEVICES: Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After disinfecting, fog desired areas using 1 quart per 1,000 cubic ft. of room area with a solution containing 1.5 oz. of product per gal. of water (1,200 ppm active). Do not breathe spray mist. Wear a minimum of NIOSH-approved respirator (84A) with particulate filter or combination chemical cartridge with particulate filter with any N, R, or R filter when mixing the use solution and pouring it into the fogging apparatus. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. When fogging is complete, ventilate buildings and other closed spaces. All food contact surfaces must be sanitized with an EPA registered food contact sanitizer solution prior to use. All food contact surfaces must be thoroughly rinsed with potable water prior to sanitizing.

Note: The fog generated is irritating to the eyes, skin, and mucous membranes. Under no circumstances must a room or building be entered by anyone within two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a minimum of a filtering face piece NIOSH approved respirator (TC-84A) with any N, R, or P filter, goggles, long sleeves, gloves, and long pants.

GLOVE DIP/SPRAY SANITIZER DIRECTIONS: To reduce cross contamination from area to area in animals areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed plastic, latex or other synthetic rubber gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to usage. For spray applications, use a coarse spray device. Do not let sanitizing solution come into contact with exposed skin. After applying solution, allow gloves to remain wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare sanitizing solution by adding 0.25-0.5 oz. of this product per gal. of water (200-400 ppm active) (or equivalent use dilution). Prepare a fresh solution daily or when visibly dirty.

TO CONTROL MOLD/MILDEW: Prepare use solution by adding 6 oz. of this product per 4 gal. of water (or equivalent use dilution). Apply use solution to hard, non-porous surfaces and allow to dry to effectively inhibit the growth of mold and mildew and their odors. Repeat treatment every seven days, or more often if new growth appears.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal. **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 promptly after emptying. Triple rinse as follows: Fill the container ¼ 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.

NET CONTENTS: __ 4x1 GAL __ 5 GAL __ 55 GAL __ 275 GAL __ 330 GAL

BATCH: _____