

CC-633



1501 E 8th St.
North Little Rock, AR 72114 USA
Toll Free: 1-501-758-8500

Distributed by:
World Wide Customs Brokers Ltd.
#133, 10710 - 25th Street NE
Calgary, Alberta T3N 0A1
Phone 403-291-2543

DIN # 02315416

This product is for use on hard, non-porous surfaces in non-medical institutional, commercial, industrial, institutions, commercial sites, industrial sites, non-medical institutional facilities, public places.

This product is for use on hard, non-porous surfaces in Dairy, Equine, Poultry/Turkey Farm.

This product is for use on hard, non-porous surfaces in farmhouses, barns, sheds, tool sheds, cattle or swine barns, pens and stalls, swine quarters, livestock farms, equine quarters, brooder houses, seed houses and veal, calving, hog, cattle and horse operations, chick vans, egg trucks, hatchery, and farm vehicles.

This product is for use on hard, non-porous surfaces in Federally inspected meat and poultry plants.

This product is for use on hard, non-porous surfaces in food handling and process areas.

This product is for use on hard, non-porous surfaces in food processing plants, USDA inspected food-processing facilities, federally inspected meat and poultry plants, egg processing plants, poultry and turkey farms, farms, dairy farms, hog farms, meat/poultry processing plants, rendering plants, poultry and animal dressing plants, meat packing plants, hide and leather processing plants.

This product when used as directed is formulated to sanitize hard, non-porous surfaces such as: countertops, countertop laminates, stovetops, sinks, tub surfaces, shelves, racks, carts, appliances, refrigerators, ice machines, microwave ovens.

This product when used as directed is formulated to sanitize hard, non-porous surfaces such as: dishes, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware.

This product when used as directed is formulated to sanitize hard, non-porous surfaces such as: food preparation and storage areas.

This product when used as directed is formulated to sanitize hard, non-porous surfaces such as: meat packing plant surfaces such as livestock vehicles and holding pens, receiving areas and

delivery chutes, slaughter areas and conveyors, hand, rub and guide rails, post knock cabinets, stands and flooring surfaces, chains and moving process lines, chutes, conveyors, tallow and animal feed production surfaces, processed product and offal equipment surfaces, fabrication and processing areas covering cold storage areas, stainless steel cut out and prep tables, and other stainless surfaces.

Is for use as a disinfectant on hard, non-porous surfaces at 800 ppm active and as a sanitizer on dishes, glassware and utensils, public eating places, dairy processing equipment, and food processing equipment at 200-400 ppm active.

Is for use 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, federally inspected meat and poultry plants as a floor and wall cleaner for use in all departments, and federally inspected meat and poultry plants as a disinfectant agent for use in all departments.

Use this product to sanitize hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard surfaces.

ORGANISM LIST

GENERAL DISINFECTION PERFORMANCE IN NON-MEDICAL FACILITIES: This product kills the following bacteria in 10 minutes at 30 mL per 3.78 L of water (800 ppm active) in the presence of 5% soil and 400 ppm hard water on hard, non-porous surfaces: *Salmonella enterica*, *Staphylococcus aureus*

VIRUCIDAL PERFORMANCE: This product kills the following viruses in 10 minutes at 30 mL per 3.78 L of water (800 ppm active) in the presence of 5% soil and 400 ppm hard water, on hard, non-porous surfaces: Infectious Bronchitis Virus

ANIMAL PREMISE VIRUCIDAL PERFORMANCE: This product kills the following viruses in 10 minutes at 30 mL per 3.78 L of water (800 ppm active) and 5% soil on hard, non-porous surfaces: Avian Influenza A, Avian Reovirus, Foot and Mouth Disease Virus, Infectious Laryngotracheitis Virus, Newcastle Disease Virus

NON-FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective sanitizer in 5 minutes at 30 mL per 15 L of water (200 ppm active) and 500 ppm hard water on hard, non-porous surfaces: *Enterococcus aerogenes*, *Staphylococcus aureus*

FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 10 mL per 15 L of 500 ppm hard water (200 ppm active) on hard, non-porous surfaces: *Campylobacter jejuni*, *Escherichia coli*, *Escherichia coli* O157:H7, *Escherichia coli* O45:K:H-, *Escherichia coli* O121:K:H10, *Escherichia coli* O145:H28, *Listeria monocytogenes*, *Salmonella enterica*, *Shigella dysenteriae*, *Shigella flexneri*, *Staphylococcus aureus*, *Yersinia enterocolitica*

DIRECTIONS FOR USE

DILUTION TABLE:

Use	Dilution	Contact Time
For General or Broad Spectrum claims	30 mL / 3.78 L water	10 minutes
For Public Health Virucidal claims	30 mL / 3.78 L water	10 minutes
For Animal Virucidal claims	30 mL / 3.78 L water	10 minutes
For Non-Food Contact Sanitizing claims	30 mL / 15 L water	5 minutes
For Food Contact Sanitizing claims at 200 ppm	30 mL / 15 L water	1 minute
For Food Contact Sanitizing claims at 300 ppm	44 mL / 15 L water	1 minute
For Food Contact Sanitizing claims at 400 ppm	59 mL / 15 L water	1 minute

GENERAL DISINFECTION

FOR USE AS A ONE-STEP GENERAL DISINFECTANT, VIRUCIDE, CLEANER:

1. Pre-clean heavily soiled areas.
2. Apply 30 mL of this product per 3.78 L of water (800 ppm active) (or equivalent use dilution) to hard, non-porous surfaces using a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump coarse trigger spray device. For spray applications, spray 15-21 cm from surface. Do not breathe spray.
3. Treated surfaces must remain wet for 10 minutes.
4. Wipe dry with a clean cloth or allow to air dry.
5. Prepare a fresh solution daily or when visibly dirty.

SANITIZING

FOOD CONTACT SANITIZING DIRECTIONS

To prevent cross contamination, kitchenware and food contact surfaces of equipment must be washed, rinsed with potable water, and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

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 applications of the sanitizing solution.

FOOD CONTACT SANITIZING DILUTION TABLE FOR FOOD CONTACT SURFACES, PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT FOOD PROCESSING EQUIPMENT AND UTENSILS: 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

Active solution	3.78 L	15 L	38 L	76 L
200 ppm	7.4 mL	30 mL	74 mL	148 mL
300 ppm	11 mL	44 mL	112 mL	222 mL
400 ppm	15 mL	59 mL	148 mL	296 mL

FOOD CONTACT SANITIZING PERFORMANCE FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS: Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 30-59 mL / 15 L water (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 30-59 mL / 15 L water (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 trigger spray device. For spray applications, spray 15-21 cm 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 but may be used for other purposes such as cleaning.

FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in 30-59 mL / 15 L water (or equivalent use dilution) of this product for at least 1 minute at a temperature of 23.9°C (75°F).

4. For equipment and utensils too large to sanitize by immersion, apply use solution of 30-59 mL / 15 L water (or equivalent use dilution) of this product by rinsing, spraying, or swabbing until thoroughly wetted for 1 minute.
5. Allow sanitized surfaces to adequately drain before contact with food. Do not rinse.
6. Prepare a fresh solution daily or when visibly dirty.

DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash hard, non-porous utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 30-59 mL / 15 L water (or equivalent use dilution) of this product. Immerse all utensils for at least 1 minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh solution daily or when visibly dirty.

Note: A clean potable water rinse following sanitization is not permitted.

CLOSED LOOP CIRCULATION SANITIZING – FOOD PROCESSING EQUIPMENT FLOW/PRESSURE METHOD:

1. Disassemble equipment and thoroughly clean after use.
2. Assemble equipment into operational position prior to sanitizing.
3. Prepare a sanitizing solution equal to 110% of the volume capacity of the equipment by diluting 30-59 mL / 15 L water (or equivalent use dilution) of this product (200 – 400 ppm active).
4. Pump the solution through the system until full flow is obtained at all extremities and the system is completely filled with sanitizer and all air is removed. Surfaces must remain wet for at least 1 minute.

CLEAN-IN-PLACE (CIP) METHOD FOR DAIRY, DAIRY FARM AND FOOD PROCESSING FACILITIES:

1. Thoroughly flush, clean, and potable water rinse the system.
2. Prepare required volume of sanitizer solution needed by diluting 30-59 mL / 15 L water (or equivalent use dilution) of this product (200 – 400 ppm active).
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.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS: For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles.

1. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
2. Apply a solution of 30-59 mL / 15 L water (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 15-21 cm from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute.
3. Allow sanitized surfaces to adequately drain before contact with food/liquid. Do not rinse. Return machine to service.
4. Prepare a fresh solution daily or when visibly dirty.

SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF ICE MACHINES, WATER COOLERS, WATER HOLDING TANKS AND PRESSURE TANKS:

Ice Machines – Sanitization must occur after initial installation, after the machine is serviced and periodically during its use.

1. Shut off incoming water line to machine and turn off refrigeration.
2. Wash with a compatible detergent and rinse with potable water before sanitizing.
3. Apply a solution of 30-59 mL / 15 L water (or equivalent use dilution) of this product by mechanical spray, direct pouring, or by recirculating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain before contact with liquid.
5. Return machine to normal operation.

Water Coolers, Water Holding Tanks and Pressure Tanks – Sanitization must occur after initial installation, after the system is serviced and periodically during its use.

1. Shut off incoming water line.
2. Units Tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 30-59 mL / 15 L water (or equivalent use dilution) of this product. Apply and/or circulate solution to wet all hard, non-porous surfaces for a minimum contact of 1 minute.
4. Allow sanitized surfaces to adequately drain before contact with liquid. Do not rinse.
5. Return to service by opening incoming water lines.

STORAGE TANK SANITIZER DIRECTIONS: For sanitizing hard, non-porous beer fermentation and holding tanks, wine, citrus and food processing storage and holding tanks. Prepare a solution of 30-59 mL / 15 L water (or equivalent use dilution) of this product for mechanical or automated systems. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food/liquid. Do not rinse. For mechanical operations or automated systems, the used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

SANITIZING EGG SHELLS INTENDED FOR FOOD DIRECTIONS: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 30-59 mL / 15 L water (or equivalent use dilution) of this product. The solution must be warmer than the eggs, but not to exceed 54.4°C (130°F). Wet eggs thoroughly and allow solution to drain for a minimum of 1 minute. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

Note: Only clean, whole eggs can be sanitized. Dirty, cracked, or punctured eggs cannot be sanitized.

FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYOR(S)

BELTS: Remove gross food particles and excess soil by a pre-flush or pre-scrub. 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 30-59 mL / 15 L water (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.

GLOVE DIP/SPRAY SANITIZER DIRECTIONS: To prevent 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 30-59 mL / 15 L water (or equivalent use dilution). Prepare a fresh solution daily or when visibly dirty.

NON-FOOD CONTACT SANITIZING DIRECTIONS

NON-FOOD CONTACT SANITIZING: Add 30 mL of this product to 15 L of water (200 ppm active) (or equivalent use dilution). Pre-clean hard, non-porous surfaces. Apply solution to hard, non-porous surfaces a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump coarse trigger spray device. For spray applications, spray 15-21 cm from surface. Do not breathe spray. Treated surfaces must remain wet for 5 minutes. Prepare a fresh solution daily or when visibly dirty.

SHOE/BOOT BATH SANITIZER DIRECTIONS: To prevent cross contamination from area to area, in animal areas, entryways and the packaging and storage areas of food plants, shoe baths containing 2.5 cm of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and

at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in a 30 mL of this product per 15 L of water (or equivalent use dilution) (200 ppm active) use solution or allow to remain wet for 5 minutes prior to entering area. Prepare a fresh solution daily or when visibly dirty.

FOR FOOT DIP OF WATER PROOF FOOTWEAR: Use this product at 30 mL per 15 L of water in foot dip tray. Shoe baths must contain at least 15 cm of freshly made solution and be placed at the entrances to buildings. Scrape shoes and place in diluted solution or allow to remain wet for 5 minutes before entering building or in entryways. Prepare a fresh solution daily or when visibly dirty.

SHOE FOAM DIRECTIONS: To prevent cross contamination from area to area, in animal areas, entryways, and the packaging and storage areas of food plants, apply a foam layer approximately 7.5 to 30 cm thick made from a solution of 30-45 mL of this product per 3.78 L of water (or equivalent use dilution) (800-1200 ppm active) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area or allow to remain wet for 5 minutes prior to entering area. Foam area must be washed and replaced daily or when it appears visibly soiled or dirty.

SHOE SPRAY SANITIZING DIRECTIONS: For heavily soiled footwear, scrape wipe with brush, sponge, or cloth to remove excess dirt.

1. Hold pre-mixed sanitizer solution of 30 mL of this product per 15 L of water 15-30 cm away from sole of waterproof footwear.
2. Lightly spray sole to thoroughly wet entire surface.
3. Repeat procedure on other sole.
4. Treated surfaces must remain wet for 5 minutes.
5. Wipe up excess product with clean cloth.

(For food processing or other facilities that have installed entryway sanitizing systems.)

ENTRYWAY SANITIZING SYSTEMS: To prevent cross contamination from area to area, set the system to deliver 15-30 mL of this product per 3.78 L of water (or equivalent use dilution) (400-800 ppm active) of sanitizing solution. The spray/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 with the sanitizing solution.

ANIMAL PREMISES

Prior to use of this product, remove all animals, poultry and feeds from premises, animal transportation vehicles (truck, cars), and enclosures (coops, crates, kennels, stables). Remove all litter, droppings and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other surfaces of facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean surfaces with soap or detergent and rinse with water.

FOR USE AS AN ANIMAL PREMISE DISINFECTANT/VIRUCIDE: Apply a use solution of 30 mL of this product per 3.78 L of water (or equivalent use dilution) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, by immersion, mechanical spray device, hand pump coarse trigger spray device. Immerse all halters and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure in the use solution. For spray applications, spray 15-21 cm from surface. Do not breathe spray. Treated surfaces must remain wet for 10 minutes. Ventilate buildings, coops, and other closed spaces. Do not house animals, poultry, livestock, or employ equipment until treatment has been absorbed, set, or dried. Thoroughly scrub all treated feed racks, troughs, automatic feeders, fountains and waterers and other treated equipment which can contact food or water with soap or detergent, and rinse with potable water before reuse.

FOR FOOT AND MOUTH DISEASE VIRUS (FMDV): Apply a use solution of 30 mL of this product per 3.78 L of water (or equivalent use dilution) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, by immersion, mechanical spray device, hand pump, coarse pump, or trigger spray device. Immerse all halters and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure in the use solution. For spray applications, spray 15-21 cm from surface. Do not breathe spray. Treated surfaces must remain wet for 1 minute. Ventilate buildings, cars, trucks, boats, and other closed spaces. Do not house animals, poultry, livestock or employ equipment until treatment has been absorbed, set, or dried. Thoroughly scrub all treated feed racks, troughs, automatic feeders, fountains and waterers and other treated equipment which can contact food or water with soap or detergent, and rinse with potable water before reuse.

HATCHERIES: Use to treat hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Use 30 mL of this product per 3.78 L of water. Leave all treated surfaces wet for 10 minutes or more. Allow to air dry.

VEHICLES: Clean all vehicles including mats, crates, cabs, and wheels with water and this product. Use 30 mL of this product per 3.78 L of water. Apply use solution to treat all vehicles. Leave treated surfaces wet for 10 minutes or more. Allow to air dry.

DRESSING/RENDERING PLANT: Disinfect equipment, utensils, walls and floors in poultry and animal dressing plants. Disinfect offal rooms, exterior walls and loading platforms of dressing plants. Cover or remove all food and packaging materials. Remove all heavy soils prior to application. Saturate surfaces with a solution of 30 mL of this product per 3.78 L of water (or equivalent use dilution) and scrub to loosen all soils. Surfaces must remain wet for 10 minutes, and then be thoroughly rinsed with potable water before operations are resumed.

SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES IN ANIMAL PREMISES

TO SANITIZE HOOF TRIMMING EQUIPMENT: Prior to application, pre-clean hoof trimming equipment before and after use on each animal with detergent and warm water or compatible cleaner to remove soil using a pre-scrape, pre-flush, or when necessary, pre-soak followed by a potable water rinse. To sanitize, add 30 mL of this product to 15 L of water (200 ppm active) (or equivalent use dilution). Treated surfaces must remain wet for 5 minutes. Prepare a fresh solution daily or when visibly dirty.

Note: Plastic instruments can remain immersed until ready to use. Stainless steel shears and other metal instruments must be removed after 10 minutes, rinsed, dried, and kept in a clean non-contaminated receptacle. Prolonged soaking will cause damage to metal instruments.

DEODORIZATION/CLEANING

FOR USE AS A GENERAL CLEANER AND/OR DEODORIZER: Apply use solution of 30 mL of this product per 15 L of water to hard, non-porous surfaces. Wipe up excess liquid with a paper towel or allow to air dry. For heavy-duty use, apply 60 mL of this product per 15 L to clean hard, non-porous surfaces.

GENERAL DEODORIZATION: To deodorize, apply 30 mL of this product per 15 L of water to hard, non-porous surfaces. Wipe up excess liquid with a paper towel or allow to air dry.
