

DIRECTIONS FOR USE

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

Do not apply this product in a way that will contact workers or other persons, either directly or through drift. Only protected handlers may be in the area during application. For any requirements specific to your State, consult the agency in your State responsible for pesticide regulation. Note: All volumes given in ounces are fluid ounces.

SANITIZATION:

KC-619 PROPERA is recommended for use in circulation cleaning and institutional/industrial sanitizing of previously cleaned hard, non-porous food-contact surfaces and equipment such as food preparation surfaces, pipelines, tanks, vats, fillers, evaporators, pasteurizers, and aseptic equipment in: Dairies, Wineries, Breweries and Beverage Plants, Meat and Poultry Processing/Packing Plants, Egg Processing/Packing Plants, Seafood and Produce Processing/Packing Plants, Food Processing/Packing Plants, Egg Processing/Packing Equipment Surfaces, and Final Sanitizing Bottle Rinse. This product is effective as a sanitizer when solution is prepared in water of up to 200 ppm hardness as CaCO₃. This product has demonstrated greater than 99.999% reduction of organisms after 60 seconds' exposure period in the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants study. **NOTE: For Mechanical Operations,** prepared use solution may not be reused for sanitizing but may be reused for other purposes such as cleaning. FOR MANUAL OPERATIONS, dilute sanitizing solutions must be used daily or more often than once per day. **Final Sanitizing Hard, Non-Porous Food Contact Surfaces:** An effective sanitizer against Staphylococcus aureus, Escherichia coli, and Salmonella typhimurium. Clean equipment immediately after use. Remove gross particulate matter with a warm water flush. Wash equipment with detergent or cleaning solution. Rinse equipment with potable water. Prepare product solution by adding 17 - 5.3 fluid ounces to 5 gallons water. This provides 159-496 ppm peroxyacetic acid and 675-2106 ppm hydrogen peroxide. Fill closed systems with diluted sanitizer solution and allow a contact time of (1) minute. For open or not completely closed systems, use a coarse spray, mop/wipe or flood technique to apply the solution to the surface and allow a contact time of one (1) minute. Allow surfaces to drain thoroughly before resuming operation. Rinsing not required. **Final Sanitizing Bottle Rinse:** May be used as a final sanitizing rinse for plastic, glass or metal returnable and non-returnable bottles / cans. Wash bottles with detergent or cleaning solution and rinse with potable water. Rinse bottles with a solution prepared by mixing 17 5.3 fluid ounces of product to 5 gallons of water with a water hardness up to 200ppm. Allow contact time of (1) minute. Allow to drain adequately.

Sanitizing Eggs: **Non-Returnable Or Non-Returnable Containers:** To reduce the number of nonpathogenic beverage spoilage organisms such as Aspergillus versicolor, Bysschlomyces fulva, Pedicoccus damnosus, Lactobacillus buchneri, and Saccharomyces cerevisiae. Prepare solution by adding 7.0 to 30 fluid oz. to 5 gallons of water with a water hardness up to 200ppm. This will provide 614 to 2630 ppm of peroxyacetic acid and 2614 to 11,200 ppm hydrogen peroxide. Apply solution, allowing a contact time of (1) minute. Allow containers to drain thoroughly and then rinse with sterile or potable water.

Sanitizing Eggs: **Intended For Food:** Prepare a dilute solution by adding 17 -5.3 fluid ounces of product to 5 gallons of water with a water hardness up to 200ppm. This provides 159-496 ppm peroxyacetic acid and 675-2106 ppm hydrogen peroxide. The solution must be equal to or warmer than the eggs, but not to exceed 130° F. Eggs that have been sanitized with this product may be broken for use in the manufacture of egg products without a prior potable water rinse. Eggs must be reasonably dry before casing or breaking. The sanitizing solution must not be reused for sanitizing eggs. Apply dilute solution as eggs are gathered or prior to setting, as a coarse spray or flood so as to lightly wet all egg shell surfaces for a time of (1) minute. Allow to drain adequately.

Sanitization of Conveyors, Peeler, Slicers And Saws For Meat, Poultry, Seafood, Fruits And Vegetables: An effective sanitizer against Staphylococcus aureus, Escherichia coli and Salmonella Typhimurium. For use in the static or continuous washing, rinsing and sanitizing of conveyor equipment, peelers, collators, slicers, saws, etc. Remove all products from equipment if during treatment the sanitizer will directly contact the items. Prepare sanitizer solution by adding 17 -5.3 fluid ounces to 5 gallons of water with a water hardness up to 200ppm. Apply sanitizer solution to the return portion of the conveyor and the equipment by using a coarse spray or flood technique. Allow a contact time of (1) minute. Control the volume of solutions so as to permit maximum drainage and to prevent puddles. The conveyor may still be damp when contact occurs. Allow equipment to drain adequately before reusing, a dry surface is not required. No rinse is needed.

Treatment Of Fruit And Vegetable Process Water Systems: This product can be used in water or ice that contacts raw or fresh, post-harvest or further processed fruits and vegetables (in accordance with FCN 2036) for the control of spoilage and mold. **Control of Spoilage and Mold:** Prepare a dilute solution by adding 17 -5.3 fluid ounces of product to 5 gallons of water with a water hardness up to 200ppm. This provides 159-496 ppm peroxyacetic acid and 675-2106 ppm hydrogen peroxide. The solution must be equal to or warmer than the eggs, but not to exceed 130° F. Eggs that have been sanitized with this product may be broken for use in the manufacture of egg products without a prior potable water rinse. Eggs must be reasonably dry before casing or breaking. The sanitizing solution must not be reused for sanitizing eggs. Apply dilute solution as eggs are gathered or prior to setting, as a coarse spray or flood so as to lightly wet all egg shell surfaces for a time of (1) minute. Allow to drain adequately.

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KC-619 PROPERA is a peroxyacetic acid-based sanitizer/disinfectant developed for the following uses:
For Institutional/Industrial sanitizing of previously cleaned non-porous food contact surfaces in: Dairies, Wineries, Breweries, Beverage plants, Meat and Poultry Processing Plants, Milk and Dairy Product Processing Plants, Seafood and Produce Processing Plants, Food Processing/Packing Plants, and Egg Processing/Packing Equipment Surfaces.

For Institutional/Industrial sanitizing of previously cleaned hard, non-porous food contact surfaces such as: Eating, Drinking, and Food Preparation Utensils, Countertops and Food Preparation Surfaces, Plastic, Glass and Metal Bottles (rinse), Schools, Industrial Facilities, Office Buildings, and Veterinary Clinics.

For use in circulation cleaning and institutional/industrial sanitizing of previously cleaned hard, non-porous food-contact surfaces and equipment such as food preparation surfaces, pipelines, tanks, vats, fillers, evaporators, pasteurizers in: Dairies, Wineries, Breweries and Beverage Plants, Meat and Poultry Processing Plants, Milk and Dairy Products Processing Plants, Seafood and Produce Processing Plants, Food Processing/Packing Plants, Egg Processing Equipment Surfaces, Final Sanitizing Bottle Rinse, Agriculture and Horticulture Industry.

For use as a sanitizer on food contact surfaces in contact with products labeled as organic.
For use as a coarse spray for surfaces to be sanitized.
For use as an antimicrobial container rinse to control beverage spoilage microorganisms.

For use as a control in recirculating cooling water and evaporative coolers, reverse osmosis, nano & ultrafiltration and Agricultural waters.

Active Ingredients:	
Peroxyacetic Acid.....	5.30%
Hydrogen Peroxide.....	22.50%
Inert Ingredients.....	72.20%
TOTAL.....	100.00%

Before Using This Product, Please Read This Entire Label Carefully.

**KEEP OUT OF REACH OF CHILDREN
DANGER - PELIGRO**

Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle.
(If you do not understand this label, find someone to explain it to you in detail.)

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. Call a poison control center or doctor for treatment advice.
IF ON SKIN OR CLOTHING: 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 INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for treatment advice.

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 a poison control center or doctor. Do not give anything by mouth to an unconscious person.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. This product is not to be used as a terminal sterilant/high-level disinfectant on any surface or instrument that is introduced directly into the human body, or contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to clean or decontaminate medical devices prior to sterilization or high-level disinfection. Have a physician apply this product to the patient, calling a poison control center or doctor or going for treatment. For general information call the National Pesticides Information Center at 1-800-858-7378.

HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER: CORROSIVE Causes irreversible eye damage. Causes skin burns. Do not get in eyes, on skin, or on clothing. May be fatal if swallowed, inhaled, or absorbed through skin. Do not breathe vapor or spray mist. Wear coveralls worn over long-sleeved shirt and long pants, socks, chemical-resistant footwear, rubber gloves, a NIOSH-approved elastomeric half mask respirator with organic vapor (OV) cartridges and combination N1, R, or P filters; OR a NIOSH-approved gas mask with OV canisters; OR a NIOSH-approved powered air purifying respirator with OV cartridges and combination HE filters, and chemical goggles. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

PERSONAL OR CHEMICAL HAZARDS: Strong oxidizing agent. Mix only with water. KC-619 PROPERA is not combustible, but at temperatures exceeding 156 F, decomposition occurs releasing oxygen. The oxygen released could initiate or promote combustion of other materials.

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

PERSONAL PROTECTIVE EQUIPMENT (PPE): Handlers who may be exposed to the undiluted product through mixing, loading, application, or other tasks must wear: coveralls over long-sleeved shirt and long pants, rubber gloves, chemical resistant footwear plus socks, and protective eyewear (goggles or face shield). Handlers who may be exposed to the diluted product and/or must wear: long pants, socks, chemical-resistant footwear, rubber gloves, and shoes plus socks. Follow manufacturer's instructions for cleaning / maintaining PPE. Discard clothing and other absorbent materials that have been drenched or heavily contaminated with this product. Do not reuse them. If no such instructions for washables, use detergent and hot water. Keep and wash PPE separately from other laundry.

USER SAFETY RECOMMENDATIONS: Users should remove clothing immediately if pesticide gets inside. Then wash thoroughly and put-on clean clothing. Remove PPE immediately after handling this product. Wash the outside of gloves before removing. As soon as possible, wash thoroughly and change into clean clothing.

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

PERSONAL PROTECTIVE EQUIPMENT (PPE): Handlers who may be exposed to the undiluted product through mixing, loading, application, or other tasks must wear: coveralls over long-sleeved shirt and long pants, rubber gloves, chemical resistant footwear plus socks, and protective eyewear (goggles or face shield). Handlers who may be exposed to the diluted product and/or must wear: long pants, socks, chemical-resistant footwear, rubber gloves, and shoes plus socks. Follow manufacturer's instructions for cleaning / maintaining PPE. Discard clothing and other absorbent materials that have been drenched or heavily contaminated with this product. Do not reuse them. If no such instructions for washables, use detergent and hot water. Keep and wash PPE separately from other laundry.

USER SAFETY RECOMMENDATIONS: Users should remove clothing immediately if pesticide gets inside. Then wash thoroughly and put-on clean clothing. Remove PPE immediately after handling this product. Wash the outside of gloves before removing. As soon as possible, wash thoroughly and change into clean clothing.

HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER: CORROSIVE Causes irreversible eye damage. Causes skin burns. Do not get in eyes, on skin, or on clothing. May be fatal if swallowed, inhaled, or absorbed through skin. Do not breathe vapor or spray mist. Wear coveralls worn over long-sleeved shirt and long pants, socks, chemical-resistant footwear, rubber gloves, a NIOSH-approved elastomeric half mask respirator with organic vapor (OV) cartridges and combination N1, R, or P filters; OR a NIOSH-approved gas mask with OV canisters; OR a NIOSH-approved powered air purifying respirator with OV cartridges and combination HE filters, and chemical goggles. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

PERSONAL OR CHEMICAL HAZARDS: Strong oxidizing agent. Mix only with water. KC-619 PROPERA is not combustible, but at temperatures exceeding 156 F, decomposition occurs releasing oxygen. The oxygen released could initiate or promote combustion of other materials.

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

PERSONAL PROTECTIVE EQUIPMENT (PPE): Handlers who may be exposed to the undiluted product through mixing, loading, application, or other tasks must wear: coveralls over long-sleeved shirt and long pants, rubber gloves, chemical resistant footwear plus socks, and protective eyewear (goggles or face shield). Handlers who may be exposed to the diluted product and/or must wear: long pants, socks, chemical-resistant footwear, rubber gloves, and shoes plus socks. Follow manufacturer's instructions for cleaning / maintaining PPE. Discard clothing and other absorbent materials that have been drenched or heavily contaminated with this product. Do not reuse them. If no such instructions for washables, use detergent and hot water. Keep and wash PPE separately from other laundry.

USER SAFETY RECOMMENDATIONS: Users should remove clothing immediately if pesticide gets inside. Then wash thoroughly and put-on clean clothing. Remove PPE immediately after handling this product. Wash the outside of gloves before removing. As soon as possible, wash thoroughly and change into clean clothing.

Cleaning Poultry, Swine, Livestock Watering Operating Systems (When Animals Are Present): After water lines have been cleaned, use KC-619 PROPERA at 0.8-1.3 fl. oz. per 100 gallons of water to control mineral build up in watering lines. Never use KC-619 PROPERA more than 5 consecutive days to clean the operating system. Never mix KC-619 PROPERA with other chemicals during the operating system, stop the use of KC-619 PROPERA twenty-four (24) hours prior to vaccination or medication via the water line.

Sanitization and Deodorizing of Animal Housing Facilities (Barns, Kennels, Hutches, Etc.): Remove animals and feed from premises, vehicles, and enclosures. Remove litter, waste matter from floors, walls and surfaces of barns, pens, stalls, chutes, and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering equipment. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces by applying a 2.5 fl. oz. per 5 gal solution of this product with a mop, brush or coarse spray/W at all surfaces and allow to remain wet for 10 minutes. Immerse all halters, ropes, and other types of equipment used for handling and restraining animals, as well as forks, shovels and scrapers used for removing litter and manure. Ventilate buildings and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set, or dried. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse.

CONTROL OF SLIME FORMING BACTERIA IN RECIRCULATING AND COOLING WATER SYSTEMS (COOLING TOWERS, EVAPORATIVE CONDENSERS, PASTEURIZERS AND AIR WASHERS): Severely fouled systems must be cleaned before adding this product. This product must be added in the system directly and not mixed with any other chemicals or additives. Discontinue the use of chlorine or bromine products prior to using this product. Contamination with other chemicals could result in product decomposition. Add this product at a point in the system where uniform mixing and even distribution will occur. For slug treatment add 20 oz. of product per 1000 gallons of process water. Repeat as necessary until microbiological control is evident. Thereafter, maintain control, use 0.2 to 1.5 lbs. (4.0-19 fl. oz.) of this product per 1000 gallons of process water (2-9 ppm active peroxyacetic acid) as continuous or intermittent slug treatment. Continuous dosing methods usually require 2-5 ppm active peroxyacetic acid (4.0-10 fl. oz. per 1000 gal of process water) to achieve adequate control.

Cleaning: To remove sessile bacteria from cooling systems it is necessary to clean slime and slime-forming bacteria from the surfaces of all areas of water contact. This can be accomplished by treating the recycled water with 7.5-22.4 lbs. (102-320 fl. oz.) of this product per 1000 gal of water (48-150 ppm active peroxyacetic acid) for 4-8 hours during normal tower operation. Great care must be taken to avoid contact with personnel. For continuous control, use a recirculating system equipped with PAA levels <5-10 ppm, then normal chlorine or bromine or PAA treatments can begin. This treatment must be done at least once or twice each year depending on exposure conditions. **Air washers:** This product may be used to control bacteria and biofouling in industrial air washing/scrubbing systems. The air washer must have operational and effective mist elimination systems. Prior to use of this product, heavily fouled systems must be pre-cleaned using the appropriate cleaner. Continuous dosing methods will require 2-7 ppm and intermittent dosing methods require 7-14 ppm