APPROVED

By Stephanie McEnery at 9:00 am, Aug 04, 2016



# F125S

#### FOOD CONTACT SANITIZER, LAUNDRY SANITIZER,

For Use in Institutions, Industrial, Restaurants, Food Handling and Process Areas, Bars and Institutional Kitchens.

ACTIVE INGREDIENTS:

Alkyl (50% C14, 40% C12, 10% C16) Dimethyl Benzyl Ammonium Chloride	
Dimethyl Benzyl Ammonium Chloride	4.0%
Octyl Decyl Dimethyl Ammonium Chloride	3.0%
Didecyl Dimethyl Ammonium Chloride	1.5%
Dioctyl Dimethyl Ammonium Chloride	1.5%
OTHÉR INGRÉDIENTS:	90.0%
TOTAL	100.0%

EPA Reg No. 10324-117-89749

EPA Est. No. 8325-PA-01

## DANGER PELIGRO

See right panel for precautionary statements.

#### **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 Skim: 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.

**Note to Physician:** Probable mucosal damage may contraindicate the use of gastric layage.

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) on hard, non-porous surfaces: Aeromonas hydrophila, Campylobacter jejuni, Clostridium perfringens-vegetative, Escherichia coli, Escherichia coli O157:H7, Escherichia coli O45:K-:H-, Escherichia coli O103:K-:H8, Escherichia coli O157:H7, Escherichia coli O46:K-:H-, Escherichia coli O103:K-:H8, Escherichia coli O104:K-:H1, Escherichia coli O105:K-:H8, Escherichia coli O105:K-:H

This product is an effective food contact sanitizer in 1 minute at 0.75 oz. per 4 gal. of 300 ppm hard water (150 ppm active) on hard, non-porous surfaces: Escherichia coli, Staphylococcus aureus

This product is an effective food contact sanitizer in 1 minute at 2 oz. per 4 gal. of 1000 ppm hard water (400 ppm active) on hard, non-porous surfaces: Escherichia coli, Staphylococcus aureus

**LAUNDRY SANITIZER PERFORMANCE:** This product is an effective laundry sanitizer in 5 minutes at 1 oz. per gal. of 200 ppm hard water against the following organisms: HIV-1\*\*, Pseudomonas aeruginosa, Klebsiella pneumoniae, Staphylococcus aureus, Staphylococcus aureus Methicillin-Resistant (MRSA)

\*\*\* Indicates a 4 minute contact time is required for this claim.

#### **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.

#### **FOOD CONTACT SANITIZING DIRECTIONS**

Prior to application, remove gross 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 compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE FOR PUBLIC EATING PLACES, FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SUFFACES IN FOOD PROCESSING LOCATIONS, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS 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 0.75 - 2 oz. of this product per 4 gal. of water (0.19-0.5 oz. per gal. of water) (150-400 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry 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 0.75 - 2 oz. of this product per 4 gal. of water (0.19-0.5 oz. per gal. of water) (150-400 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 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 and then air dry 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.

Net Contents: 1 Gal. ☐ MADE IN THE USA

Case Contents: 4 X 1 Gal. (Total 4 Gal.)

#### LAUNDRY SANITIZER

When added at the rate of 1 oz. of this product per gal. water (12 oz. of this product per 100 lbs. of dry laundry) (780 ppm active), this formulation provides sanitization against Staphylococcus aureus, Klebsiella pneumoniae, Pseudomonas aeruginosa, and Staphylococcus aureus Methicillin Resistant (MRSA) and is effective against HIV-1 in rinse water up to 200 ppm hard water.

KILLS HIV-1 ON LAUNDRY IN COMMERCIAL, INDUSTRIAL AND INSTITUTIONAL APPLICATIONS. This product provides virucidal\* activity against HIV-1 on fabrics when presoaked with a 4 minute contact time followed by normal washing in detergent and rinsing at a rate of 12 ounces of this product per 100 lbs. of dry laundry in water hardness up to 200 ppm.

LAUNDRY SANITIZING DIRECTIONS FOR USE: For sanitizing step, fill washer to low water level with minimum temperature water of 95°F. Using an appropriate dispenser, inject this product into the sanitizing rinse step at the rate of 1 oz. of this product per gal. water. Treat the laundry for a minimum of 5 minutes at a minimum temperature of 95°F. Other laundry additives, such as fabric softeners, laundry sours, starch and sizing must be used per manufacturer's instructions in subsequent rinse cycles after the sanitizing rinse cycle.

#### 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 quidance.

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 ½ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. 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.

### 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 ruse.

#### **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.

ESL 50/05/15 Revised 072810

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