

MICROVACC F125S

Food Contact Sanitizer, Laundry Sanitizer

TECHNICAL SHEET

EPA Reg. Number:10324-117-89749

EPA Est. No. 8325-PA-01

For Institutional, Industrial, Restaurants, Food Handling and Process Areas. Institutional Kitchens and Laundry Sanitizer.

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%

Precautionary Statements:

KEEP OUT OF REACH OF CHILDREN.

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 call 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.

IF ON SKIN: Take off contaminated clothing. Rise 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 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 an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible.

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

PRODUCT PURPOSE: 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.

DIRECTIONS FOR USE: It is 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 pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rise before applications of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE FOR PUBLIC EATING PLACES, FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER HARD, NON-POROUS FOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BAR

DIRECTIONS: Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1 oz. of this product per 4 gallons of water (200 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food. Do not rise. For articles too large for immersing, apply a use solution of 1 oz. of this product to 4 gallons of water (200 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. For spray applications, spray 6-8 inches from surface. Do not breath spray. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse. Prepare a solution fresh daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

FOOD CONTACT SANITIZING DILUTION TABLE:

To prepare a 150,200,300, 400 pm 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	1 Gallon	4 Gallons	10 Gallons	20 Gallons
150 ppm	0.19 oz.	0.75 oz.	1.92 oz.	3.84 oz.
200 ppm	0.25 oz.	1.0 oz.	2.5 oz.	5.0 oz.
300 ppm	0.375 oz.	1.5 oz.	3.75 oz.	7.5 oz.
400 ppm	.50 oz.	2.0 oz.	5.0 oz.	10.0 oz.

PRODUCT PRODUCTIVITY:

This product is an effective food contact sanitizer in 1 minute of 0.1 oz. per 4 gallons of 500 ppm hard water (200 ppm active) on hard non-porous surfaces for the following:

Aeromonas hydrophilia, Campylobacter jejuni, Clostridium perfringens-vegetative, Escherichia coli, Escherichia coli 0157.H7, Escherichia coli 045-K-H, Escherichia coli 0103.K-H8, Escherichia coli 0121.K-H10, Escherichia coli 026.H11, Enterococcus faecalis, Vancomycin Resistance, Enterobacter sakazkii, Listeria monocytogenes, Klebsiella pneumoniae, Salmonella enterica, Salmonella enteritidis, Salmonella typhi, Shigella dysenteriae, Shigella sonnei, Staphylococcus aureus, Staphylococcus aureus Methicillin Resistant, Streptococcus pyogenes, Yersinia enterocolitica.

This product is an effective food contact sanitizer in 1 minute at 0.75 oz per 4 gallons 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 2.0 oz. per 4 gallons of 1000 ppm hard water. (400 active on hard non-porous surfaces: Escherichia coli, Staphylococcus aureus.

LAUNDRY SANITIZER

LAUNDRY SANITIZER PERFORMANCE: This product is an effective laundry sanitizer in 5 minutes at 1 oz. per gallon of 200 ppm hard water against the following organisms: *HIV-1, Pseudomonas aeruginosa, Klebsiella pneumonia, Staphylococcus aureus, Staphylococcus aureus Methicillin Resistance (MRSA) . *Requires a 4 minute contact time is required for this claim.

When added to the rate of 1 oz of this product per gallon of 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 HIV-1 in rise 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 DIRECTION FOR USE: For sanitizing step, fill washer to 1 water level with minimum temperature water of 95F. Using appropriate dispenser, inject this product into the sanitizing rinse step at the rate of 1 oz. of this product per gallon of water. Treat the laundry for a minimum of 5 minutes at a minimum temperature of 95F. Other laundry additives such as fabric softeners, laundry sours, starch and sizing must be used at 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. Store in a cool place that is ventilated.

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 $\frac{1}{4}$ 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 to recycle if available or puncture and dispose of in a sanitary landfill or by incineration.

ENVIRONMENTAL HAZARDS: This product is toxic to fish and invertebrates.

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