

Meets Sanitizer Test standards for non-food contact surface sanitizers. At 200 ppm active, this product is an effective one-step sanitizer against Staphylococcus aureus and Klebsiella pneumoniae in 60 seconds.

Cross-contamination is of major food safety concern. This product has been formulated to aid in the reduction of cross-contamination on treated surfaces not only in hospitals, but in schools, institutions and industry. Use this product in kitchens, health care facilities, hospitals, medical offices, nursing homes, bars, cafeterias, convenience stores, egg processing plants, food preparation areas, food storage areas, institutional kitchens, restaurants, USDA inspected food processing facilities, athletic facilities, correctional facilities, dressing rooms, institutions, airplanes, boats, buses, emergency vehicles, trains, transportation terminals. Use on washable hard nonporous surfaces of appliance exteriors, chairs, conductive flooring, counters, floors, refrigerated storage and display equipment, stoves, tables, telephones, walls, blenders, cooking utensils, coolers, cutting boards plastic and other nonporous, dishes, food processors, eating utensils, glassware, ice chests, kitchen equipment, other hard nonporous surfaces made of metal, plastic, such as polystyrene or polypropylene, stainless steel. This product is an effective sanitizer at 150 ppm active quat for use on food contact surfaces in 400 ppm hard water against: Escherichia coli, Staphylococcus aureus. This product is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, Staphylococcus aureus - Community Associated Methicillin-Resistant [CA-MRSA] [NRS384] [USA300], Staphylococcus aureus - Community Associated Methicillin-Resistant [CA-MRSA] [NRS123] [USA400], Escherichia coli, Escherichia coli O157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus-Methicillin-Resistant (MRSA), Yersinia enterocolitica, Vibrio cholerae. **As a disinfectant, this product kills:** Pseudomonas aeruginosa, Staphylococcus aureus, Salmonella enterica, Brevibacterium ammoniagenes, Campylobacter jejuni, Escherichia coli, Escherichia coli pathogenic strain O157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Staphylococcus aureus - Community Associated Methicillin-Resistant [CA-MRSA] [NRS123] [USA400], Pseudomonas cepacia, Salmonella typhi, Yersinia enterocolitica, *Adenovirus Type 5, *Adenovirus type 7, *Hepatitis B Virus [HBV], *Herpes Simplex Virus Type 1, *Herpes Simplex Virus Type 2, *Human Immunodeficiency Virus Type 1 (HIV-1) (AIDS Virus), *Influenza A2/Hong Kong Virus, *Norovirus-Feline Calicivirus, *SARS Associated Human Coronavirus, *Vaccinia Virus, Aspergillus niger, Trichophyton mentagrophytes [Athlete's Foot Fungus] [a cause of ringworm] Kills Pandemic 2009 H1N1 Influenza A Virus.

DIRECTIONS FOR USE

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

DISINFECTION/VIRUCIDAL*/FUNGICIDAL/MOLD AND MILDEW CONTROL DIRECTIONS:

Add 3 1/2 oz. of product per 4 1/2 gallons of water to disinfect hard, nonporous surfaces. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected. When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against Trichophyton mentagrophytes (the athlete's foot fungus). Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface, rub with brush, sponge or cloth. Do not breathe spray. **Note:** For spray applications, cover or remove all food products. Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Rinse food contact surfaces such as countertops, tables, picnic tables, appliances and/or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant. For heavily soiled areas, a preliminary cleaning is required.

For mold and mildew: 3 1/2 oz. of product per 4 1/2 gallons of water will effectively inhibit the growth of mold and mildew and the odors caused by them when applied to hard, nonporous surfaces. Follow disinfection instructions. Repeat treatment every seven days, or more often if new growth appears.

BACTERICIDAL STABILITY OF USE-DILUTION: Tests confirm that the use solution of this product, when stored in a sealed container such as a spray bottle, remains effective for up to one month. If product becomes visibly dirty or contaminated, the use-dilution must be discarded and fresh product prepared. Always use clean, properly labeled containers when diluting this product. Bactericidal stability of the use-dilution does not apply to open containers such as buckets or pails.

This product is not for use on medical device surfaces.

***KILLS HIV AND HBV AND HCV ON PRE-CLEANED ENVIRONMENTAL 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 inanimate 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) or Hepatitis B Virus (HBV) or Hepatitis C Virus (HCV).

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1 OR HBV OR HCV ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS.

PERSONAL PROTECTION: Clean up must always be done wearing protective gloves, gowns, masks and eye protection.

CLEANING PROCEDURE: Blood and other body fluids containing HIV-1 or HBV or HCV must be thoroughly cleaned from surfaces and objects before application of this product.

Reorder# 7930-01-521-4189

Sold By:

COAST PRODUCTS INC.

975 Queen Street, Honolulu, Hawaii 96814

Phone: 808-593-8709 • Fax: 808-591-9096

INFOTRAC: (800) 535-5053

CONTACT TIME: Leave surfaces wet for 10 minutes with a 3 1/2 oz. per 4 1/2 gallons of water use solution.

DISPOSAL OF INFECTIOUS MATERIAL: Blood, body fluids, cleaning materials and clothing must be autoclaved and disposed of according to local regulations for infectious waste disposal.

FOR USE ON FINISHED FLOORS: To limit gloss reduction use 3 1/2 oz. per 4 1/2 gallons of water. Apply with a damp mop or autoscrubber.

TO SANITIZE NON-FOOD CONTACT SURFACES: Add 2 oz. of product per 5 3/4 gallons of water, 200 ppm active, to sanitize hard, nonporous surfaces.

Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Note: For sprayer applications, cover or remove all food products. Treated surfaces must remain wet for 1 minute. Wipe dry with a sponge, mop or cloth or allow to air dry. Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

TO SANITIZE FOOD CONTACT SURFACES: Use this product to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard nonporous surfaces. Prior to application, remove gross food particles and soil by a pre-flush, pre-scrub or when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution. Articles too large for immersing, apply a use-solution of 2 oz. per 5 3/4 gallons of water (200 ppm active quat) to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain wet for at least 60 seconds followed by adequate draining and air drying. Do not rinse. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2 oz. per 5 3/4 gallons, 200 ppm active quat, for at least 60 seconds. Drain thoroughly before reuse. Do not rinse. Prepare a fresh sanitizing solution daily or more often if the use solution becomes diluted or soiled. For mechanical application, use solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge or brush or coarse spray.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR 180.940(a) IN A THREE COMPARTMENT SINK: 1. Scrape, flush, or presoak articles, whether mobile or stationary, to remove gross food particles and soil. 2. Thoroughly wash articles with an appropriate detergent or cleaner. 3. Rinse articles thoroughly with potable water. 4. Sanitize by immersing articles with a use-solution of 2 oz. per 5 3/4 gallons of water, 200 ppm active, for at least 60 seconds. Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing. 5. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. Do not rinse.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS: 1. Scrape and pre-wash 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 2 oz. per 5 3/4 gallon of water, 200 ppm active quat. Immerse all utensils for at least two minutes 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 sanitizing solution at least daily or when visibly soiled or diluted. NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196. Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using toilet. Remove and wash contaminated clothing before reuse.

STORAGE AND DISPOSAL: Do not contaminate water, food or feed by storage or disposal.

PESTICIDE STORAGE: Open dumping is prohibited. Store in original container in areas inaccessible to children.

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 DISPOSAL: Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

EPA REG. NO. 6836-70-50371 EPA EST. 8155-OH-1

040813

Food Service Sanitizer II

**DISINFECTANT-SANITIZER-FUNGICIDE-VIRUCIDE*-DEODORIZER,
FOR USE IN FEDERALLY INSPECTED MEAT AND POULTRY PLANTS
AN EFFECTIVE SANITIZER FOR USE ON FOOD CONTACT SURFACES**

**• STAPHYLOCIDAL • PSEUDOMONACIDAL • BACTERICIDAL • SALMONELLACIDAL
• FUNGICIDAL • VIRUCIDAL***

ACTIVE INGREDIENTS

Octyl decyl dimethyl ammonium chloride.....	2.25%
Dioctyl dimethyl ammonium chlorides.....	0.90%
Didecyl dimethyl ammonium chloride.....	1.35%
Alkyl (C ₁₄ 50%, C ₁₂ 40%, C ₁₆ 10%) dimethyl benzyl ammonium chloride	3.00%
OTHER INGREDIENTS	92.50%
TOTAL	100.00%

KEEP OUT OF REACH OF CHILDREN DANGER

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 first 5 minutes, then continue rinsing eye. **If on skin or clothing:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. **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 the poison control center or doctor. Do not give anything by mouth to an unconscious person. Call a poison control center or doctor for further treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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

See side panel for precautionary statements.

Net Contents: One Gallon (128 Fl. Oz.) 3.78 liters

