

An effective food contact sanitizer at 1/2 oz. per 2 gallons of water (150 ppm active quat) when evaluated by the AOAC Germicidal and Detergent Sanitizer Method in 500 ppm hard water (calculated as CaCO<sub>3</sub>) against: Escherichia coli, Escherichia coli 0157:H7 (pathogenic strain), Listeria monocytogenes, Salmonella, enterica, Shigella, sonnei, Staphylococcus, aureus, Vibrio cholerae and Yersinia enterocolitica.

#### DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. This product is an acid cleaner sanitizer for use on food processing and dairy equipment in water up to 500 ppm (as CaCO<sub>3</sub>). For all equipment a preliminary cleaning is required before sanitizing. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room and carefully protected.

**To Sanitize Dairy Product Dispensing Equipment:** 1. Remove gross filth and soil by preflush or prescrape or, when necessary, by presoak. 2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. 3. Fill equipment with a solution of 1/2 oz. of this product per 2 gallons of water (150 ppm active quat). Allow solution to remain in equipment for at least 60 seconds. 4. Drain thoroughly before reuse and allow to air dry. Do not rinse. For removable parts, immerse in a use-solution by rinsing, spraying or swabbing until thoroughly wet at least 60 seconds. Drain thoroughly before reuse. Allow to air dry. Do not rinse.

**To Sanitize Hard, Nonporous Surfaces & Equipment in Food, Dairy, Beverage & Meat Processing Plants:** 1. Remove gross filth and soil by preflush or prescrape or, when necessary, by presoak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. 2. Apply a use-solution of 1/2 oz. of this product per 2 gallons of water (150 ppm active quat) to pre-cleaned hard surfaces, thoroughly wetting surfaces with a cloth, sponge, coarse sprayer or by immersion. Treated surfaces must remain wet for at least 60 seconds followed by adequate draining and air drying. Do not rinse. Prepare a fresh solution daily or more often if solution becomes visibly diluted, clouded or soiled. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for cleaning.

#### FOR WISCONSIN ONLY

##### Sanitizing Eating & Drinking Utensils in 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 use-solution of 1/2 oz. per 2 gallons of water. Immerse all 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)).



Proudly made in the USA

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#### PRECAUTIONARY STATEMENTS

##### HAZARDS TO HUMANS & DOMESTIC ANIMALS

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

##### STORAGE & 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:** Non-refillable 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 redose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed of in accordance with local, state and federal regulations.

##### 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:** 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. **Note to physician:** Probably mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed. Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling poison control center, doctor or when going for treatment.

SAMPLE LABEL  
Approval  
Pending

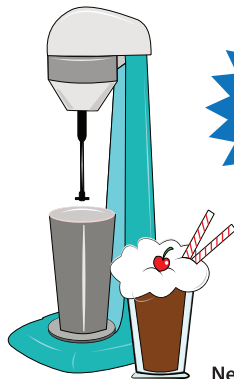
**ACTIVE INGREDIENTS:**  
Octyl decyl dimethyl ammonium chloride ..... 2.295%  
Dioctyl dimethyl ammonium chloride ..... 0.918%  
Didecyl dimethyl ammonium chloride ..... 1.377%  
Alkyl (C14 50%, C12 40%, C16 10%) dimethyl  
benzyl ammonium chloride ..... 3.060%  
**OTHER INGREDIENTS** ..... 92.350%  
**TOTAL** ..... **100.000%**



**ENVIROKLEEN**  
environmental cleaning solutions

# NO-RINSE CLEANER

## FOOD CONTACT SANITIZER



Nonfood Composites  
Program Listed D2  
No. 143509

Net Contents: 1 Gallon

- Chrome & Enamel
- Ice Chests/Machines
- Sinks (metal/fiberglass)
- Slurpy® Machines
- Food Preparation Areas
- Coffee Pots & Tea Dispensers
- Counters & Cutting Boards
- Utensils
- Food Processors
- Kitchens & Cafeterias
- Coffee & Donut Shops
- Convenience Stores
- Dairy Product Dispensers
- Drinking Fountains
- Fast Food Operations