FORM 7032-C (7/30/10)

PRECAUTIONARY STATEMENTS
Hazard to Humans and Domestic Animals
Danger: Keep container closed. Avoid contact with eyes, mouth, and skin. Avoid breathing spray mist. Do not get into eyes, on skin or on clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, etc. Wash any clothing used to handle this product before reuse.

ENVIROMENTAL HAZARD: This product is toxic to fish. PHYSICAL OR CHEMICAL HAZARDS: Do not use near heat or open flame. Do not mix with

Toxic substances, asbestos, asbestos-containing materials.

FIRST AID
Have the container or label with you when calling a Poison Control Center or doctor, or for getting treatment.

If ON SKIN (DRESSING):
Wash skin with soap and water. If not cleaned immediately, rinse with soap and water. If not cleaned thoroughly, may remain irritant and cause skin irritation. Wash clothing before reuse.

If IN EYES:
Rinse eyes immediately with at least 4 gallons of water for 10 minutes, or until irritation subsides. If discomfort persists, call a poison control center or doctor for treatment advice.

If INhaled:
Move person to fresh air. If breathing is difficult, give oxygen. If breathing stops, call a poison control center or doctor for treatment advice. If INHALED, more person to fresh air. If person is not breathing, call 911 or an ambulance. Do not use pressurized breathing equipment.

PRECAUTIONS:
Do not mix other foam additives to the sanitizing solution. Change cloth, sponge or towels frequently to avoid redeposition of soil. Prepare a fresh solution at least daily or when use solution becomes visibly dirty.

Food processing plants, USDA inspected food-processing facilities, dairy farms, meat-packing plants, meat-packing establishments, canneries, bakeries, and meat-packing plants.

KEEP OUT OF REACH OF CHILDREN
See Back Panel for Additional Precautionary Statements and First Aid Statement.

NET CONTENTS: 1 Gallon • 3.785 Liters

For use in sanitizing hard, non-porous surfaces in food processing locations, meat plants, dairies, bakeries, canneries, beverage plants, restaurants and bars.

For sanitizing personal food processing equipment, dairy equipment, food utensils, dishes, silverware, eating glasses, sinks, sumps, countertops, and soiled areas.

Entertainment facilities. If the building must be entered, then the individuals entering the building must:

PREPARATION OF NON-FOOD CONTACT SANITIZER USE SOLUTION:
For heavily soiled areas, a preliminary cleaning is required. Add 1 ounce of this product per 5 gallons of water (150 ppm active) in an effective one-step sanitizing solution. Rinse application equipment following broad non-porous surfaces. Slowly and gently apply using a coarse spray device or by immersion, thoroughly wetting surfaces. For spray applications, apply 5 to 6 inches from surface. Do not apply under pressure. Rub with brush, sponge, or cloth.

Shoes/Booth/Sanitizer Directives:

To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, do not wash and store shoes or boots in walk-in coolers, in feed bins, in feed hoppers, or located near animal containment areas. This product is not to be used in or around food areas. Do not allow shoes into feed areas or food areas without wearing disposable boot covers. If the footwear is a violation of Federal Law. If these wastes are returned to the product, they must be treated as waste pesticide. Disposal:

PESTICIDE DISPOSAL: Pesticide wastes are acute toxicities. Improper disposal of pesticides can result in exposure to unnecessary human health risks. If these wastes cannot be disposed of in accordance with Federal Laws and Regulations imposed by the U.S. Environmental Protection Agency, they must be disposed of in a manner consistent with the provisions of Federal, State, and local laws. For more information, contact your local or State pesticide regulatory agency.

For use in the treatment of Meat and Poultry or Fruit and Vegetable Conveyors, the following concentrations are recommended: For Meat and Poultry, 1 ounce of this product per 100 cubic feet of air; for Fruit and Vegetable conveyors, 1 ounce of this product per 1000 cubic feet of room area. Contact with food. NO POTABLE WATER RINSE IS ALLOWED. Change to soap, sponge or towels frequently to avoid redeposition of soil. Prepare a fresh solution at least daily or when use solution becomes visibly dirty.