

# Pennsan™ Quat 5

## Disinfectant - Sanitizer Dairies - Beverage and Food Processing Plants

### ACTIVE INGREDIENTS:

Alkyl (C14, 50%; C12, 40%; C16, 10%) dimethyl benzyl ammonium chloride .....	3.00%
Octyl decyl dimethyl ammonium chloride .....	2.25%
Didecyl dimethyl ammonium chloride .....	1.35%
Dioctyl dimethyl ammonium chloride .....	0.90%
<b>OTHER INGREDIENTS:</b> .....	92.50%
<b>TOTAL:</b> .....	100.00%

**KEEP OUT OF REACH OF CHILDREN**

### DANGER

### 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. Wear protective eyewear (goggles, face shield, or safety glasses) protective clothing and rubber gloves. Harmful if swallowed. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse.

### DO NOT MIX WITH ANYTHING BUT WATER

EPA Reg. No. 1677-198

See other label for directions for use.

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### 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 the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

**IF SWALLOWED:** Call a poison control center or doctor for treatment advice. 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.

**FOR EMERGENCY MEDICAL INFORMATION IN USA OR CANADA, CALL: 1-800-328-0026.**

**OUTSIDE NORTH AMERICA, CALL 1-651-222-5352**

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.

### STORAGE & DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL.

**PESTICIDE STORAGE:** Store in original container in areas inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls.

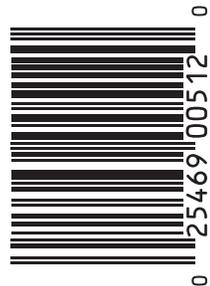
**PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

**CONTAINER HANDLING AND DISPOSAL:** Non-refillable container. Do not reuse or refill this container. Triple rinse as follows: Fill the container 1/4 full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Follow pesticide disposal instructions for rinsate disposal. Repeat procedure two more times. Then offer for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.



Disinfectant/Sanitizer

**NET CONTENTS:  
55 US GAL (208 L)  
6300565**





# Pennsan™ Quat 5

## Disinfectant - Sanitizer

KEEP OUT OF REACH OF CHILDREN

## DANGER

**ENVIRONMENTAL HAZARDS:** This pesticide 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 to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

### DIRECTIONS FOR USE

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

#### DO NOT MIX WITH ANYTHING BUT WATER

Apply Pennsan™ Quat 5 with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surface must be sprayed until thoroughly wetted. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Fresh solution must be prepared daily or when the use solution becomes visibly dirty.

**GENERAL DISINFECTION/VIRUCIDAL\* DIRECTIONS:** At 3 - 4 fl. oz. per 1 gallon of water, this product is an effective general disinfectant that can be used to disinfect floors, walls, finished woodwork, sink tops, garbage pails, telephones, rest rooms, bathroom fixtures, and other hard, non-porous surfaces. A pre-cleaning step is required prior to disinfection. Apply disinfecting solution to surface by flushing, mopping, sponging or hand pump spraying so as to thoroughly wet surface. Allow surface to remain visibly wet for 10 minutes. Remove solution with a clean mop, cloth, or wet vacuum pickup or allow to air dry. Prepare fresh solution at least daily or when use solution becomes visibly dirty. Any food contact surfaces that have been disinfected must be thoroughly rinsed with potable water. Do not use this product as a disinfectant on glasses, dishes or utensils.

**Virucidal:** 3 fl. oz. per 1 gallon of water in the presence of 5% organic soil for a 10 minute contact time: \*Herpes Simplex Type I Virus, \*Avian Influenza Virus, \*Canine Distemper Virus, \*Newcastle's Disease Virus, and \*SARS-CoV-2.

**Virucidal:** 3 fl. oz. per 1 gallon of water up to 500 ppm hard water in the presence of 5% organic soil for a 30 second contact time: \*SARS-CoV-2

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.

**Vehicles:** Clean all vehicles including mats, crates, floors, doors, cabs and wheels with water and Pennsan Quat 5. Use 12 fl. oz. per 4 gallons of water. Apply use solution to treat all vehicles. Leave treated surfaces visibly wet for 10 minutes. Allow to air dry.

**Deodorizing Directions:** This product deodorizes garbage storage areas, garbage bins, toilet bowls and any other hard non-porous surfaces in odor causing areas. Mix 1/2 fl. oz. per gallon of water and apply solution to surfaces. Thoroughly wet surfaces, allow to air dry.

**General Cleaning:** For general cleaning, use 12 fl. oz. per 4 gallons of water. Apply use solution with a cloth, mop, sponge, sprayer or by immersion to thoroughly wet the surfaces. Wipe or rinse with potable water or allow to air dry. A potable water rinse is required when used on food contact surfaces as a cleaner. For heavily soiled surfaces, Pre-clean first. Prepare a fresh solution for each use or more often if solution becomes visibly diluted, clouded or soiled.

**Non-Food Contact Surface Sanitizing:** Add 0.34 - 0.68 fl. oz. of Pennsan Quat 5 per 1 gallon of water (200 - 400 ppm active quat) to sanitize pre-cleaned, hard, non-porous, non-food contact surfaces against *Staphylococcus aureus* and *Klebsiella aerogenes*. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain visibly wet for 5 minutes. Wipe dry with a sponge, mop, or cloth or allow to air dry.

**Entryway Sanitizing Systems:** To prevent cross-contamination from area to area, set the system to deliver sanitizing solution at 0.68 - 2.04 fl. oz. per gallon of water (400-1200 ppm active quat) for spray application, or 2 - 3 fl. oz. per gallon of water (1100 - 1758 ppm active) for foam application. The foam (or spray) must cover the

entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Treated surfaces must remain visibly wet for 60 seconds. Do not mix other foam additives to the sanitizing solution. Prepare a fresh solution daily or when visibly soiled.

**Shoe Bath Sanitizer Directions:** To prevent cross-contamination on treated surfaces into animal areas and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made solution must be placed at all entrances to buildings and hatcheries. Scrape waterproof work boots (shoes) and place in solution of 0.34 - 1.4 fl. oz. of Pennsan Quat 5 per 1 gallon of water (200 ppm - 800 ppm) (or equivalent dilution) for 60 seconds prior to entering area. If there is a heavy soil load or excessive traffic, place work boots (shoes) in a use-solution of 0.68 - 1.4 fl. oz. per 1 gallon of water (400 - 800 ppm active quat) (or equivalent dilution) for 60 seconds prior to entering area. Change the solution in the bath daily or more often if solution appears diluted or soiled.

**Shoe Foam Sanitizer Directions:** Pennsan Quat 5 can be used to prevent cross-contamination into animal areas and packaging and storage areas of food plants. Apply a foam layer made from a solution of 2 - 3 fl. oz. per 1 gallon of water (or equivalent use dilution) (1100 - 1758 ppm active) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 60 seconds prior to entering area. Foam area must be washed and replaced daily or when it appears dirty.

Pennsan Quat 5 can be used to sanitize hard, non-porous food contact surfaces such as tables, counters, utensils and food processing equipment.

Pennsan Quat 5 is an effective sanitizer against *Escherichia coli* and *Staphylococcus aureus* on food contact surfaces when used at 0.26 - 0.68 fl. oz. per 1 gallon of 400 ppm hard water (150 ppm to 400 ppm active quat).

Pennsan Quat 5 is an effective sanitizer against *Escherichia coli*, *Staphylococcus aureus*, *Campylobacter jejuni*, *Escherichia coli O157:H7*, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Salmonella enterica*, *Shigella sonnei*, *Yersinia enterocolitica* and *Enterobacter sakazakii* on food contact surfaces when used at 0.34 - 0.68 fl. oz. per 1 gallon of 500 ppm hard water (200 ppm to 400 ppm active quat).

**To Sanitize Food Contact Surfaces, Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, Dairies, or Restaurants:** Use Pennsan Quat 5 to sanitize pre-cleaned hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage areas and display equipment and other hard non-porous surfaces in federally inspected meat and poultry plants or restaurants. Prior to application, remove visible food particles and soil by a pre-flush, pre-scrape or when necessary, a 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. Apply a use-solution of 1.04 fl. oz. to 2.72 fl. oz. of Pennsan Quat 5 per 4 gallons of 400 ppm hard water (150 - 400 ppm active quat) or 1.36 fl. oz. to 2.72 fl. oz. of Pennsan Quat 5 per 4 gallons of 500 ppm hard water (200 - 400 ppm active quat). Expose all surfaces to the sanitizing solution for a period of not less than 1 minute. Allow equipment to drain thoroughly and air dry.

In dairy processing facilities and restaurants in Wisconsin, clean equipment with a good detergent and follow with a potable water rinse, then rinse equipment with a sanitizing solution of 1.36 fl. oz. to 2.72 fl. oz. of Pennsan Quat 5 per 4 gallons of 500 ppm hard water (200 - 400 ppm active quat).

**SANITIZING HARD, NON-POROUS, NON-EDIBLE OUTSIDE SURFACES OF AIRTIGHT, SEALED PACKAGES CONTAINING FOOD OR NON-FOOD PRODUCTS:**

Pennsan Quat 5 may be used as a final sanitizing rinse for hard, non-porous non-edible outside surfaces of airtight, sealed packages containing food or non-food products at a use-solution of 1.04 fl. oz. to 2.72 fl. oz. of Pennsan Quat 5 per 4 gallons of 400 ppm hard water (150 - 400 ppm active quat) or 1.36 fl. oz. to 2.72 fl. oz. of Pennsan Quat 5 per 4 gallons of 500 ppm hard water (200 - 400 ppm active quat). The treated hard, non-porous, non-edible packaging, such as food wraps and meat casings, must be removed and discarded before packaged food products are further processed or consumed. All surfaces must be exposed to the sanitizing solution for a period of not less than 1 minute. Drain thoroughly. No rinse necessary. This is not to be used on porous surfaces.

**For Continuous Treatment of Conveyors:** Remove visible food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. During processing, apply Pennsan Quat 5 at a 150 to 400 ppm quat level to conveyors with MIKRO MASTER or other suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with MIKRO MASTER dispensed Pennsan Quat 5 solution of 150 to 400 ppm quat. Treated surfaces must remain visibly wet for 60 seconds. Conveyors and other equipment must be free of product when applying this coarse spray. Use 200 ppm to 400 ppm quat level in Wisconsin dairy processing facilities.

**Sanitizing - Non-Porous Gloved Hands:** To prevent cross-contamination into animal areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed (plastic, latex or other synthetic rubber) gloved hands so that there is enough sanitizing solution to cover the gloved area. For sprayer applications, use a coarse spray device and spray the glove surfaces until thoroughly wetted. Do not breathe spray. **Do not let sanitizing solution come in contact with exposed skin.**

Make up the sanitizing solution by adding 1.04 to 2.72 fl. oz. of product per 4 gallons of water (or equivalent use dilution) (150-400 ppm active quat). Dip, soak or spray in solution and allow gloved hands to remain visibly wet for at least 60 seconds. Allow them to air dry. No potable water rinse is allowed. Change the sanitizing solution at least daily or when solution appears dirty.

#### FOGGING - NON-PUBLIC HEALTH

**(This product can be applied by fogging to control the growth of non-public health spoilage and decay causing bacteria on hard, non-porous surfaces in dairies, beverage and food processing plants including meat and poultry processing facilities. All surfaces must be pre-cleaned prior to fogging.)**

**DIRECTIONS FOR FOGGING** (in Dairies, Beverage and Food Processing Plants (including meat and poultry processing facilities))

Prior to fogging, food products and packaging material must be removed from the room or carefully protected. The room or building must be vacant of all personnel during and within two hours of the fogging. Calculate the volume of the room to determine volume of solution needed to fog the room (one quart per 1000 cu. ft. of room area). Prepare a solution containing 4 fl. oz. per 1 gallon of water (in up to 200 ppm hard water) and fog using a mechanical fogging apparatus. Fog product for length of time necessary to fill room based on fogging apparatus manufacturer directions. Surfaces must remain undisturbed for 5 minutes before initiating aeration of the room.

Do not enter the treated area for a minimum of 2 hours after fogging is completed and a minimum of 8 air exchanges (ACH). If the room or building must be entered prior to complete aeration, the individual must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves, and long pants.

The fog generated is irritating to the eyes, skin and mucous membranes. Wear a dust mist respirator when mixing the use solution and pouring it into the mechanical fogging apparatus. All food contact surfaces must be thoroughly rinsed with potable water prior to sanitizing with an EPA approved food contact sanitizer.

**NON-PUBLIC HEALTH FOGGING IN HATCHERY ROOMS, DEVICE INCUBATORS, AND HATCHERS:**

Prior to fogging, remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls, and surfaces of the room to be treated. Empty all troughs, racks and other feeding and watering appliances. Do not house livestock or employ equipment until treatment has been absorbed or dried. **Do not allow people or animals to contact or breathe this saturate for a minimum of 2 hours.** Thoroughly clean all surfaces with soap or detergent and rinse with water. Fogging is to be used in addition to acceptable manual cleaning and disinfecting of room and machine surfaces.

**For Hatchery Rooms:** Thoroughly clean all surfaces with soap or detergent and rinse with water. Calculate the volume of the room to determine volume of solution needed to fog the room (one quart per 1000 cu. ft. of room area). Prepare a solution containing 4 fl. oz. per 1 gallon of water (in up to 200 ppm hard water) and fog desired areas using a mechanical fogging apparatus. Thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.

**For Device Incubators and Hatchers:**

Calculate the volume of the room to determine volume of solution needed to fog the room (one quart per 1000 cu. ft. of room area). Prepare a solution containing 4 fl. oz. per 1 gallon of water (in up to 200 ppm hard water) and fog desired areas using a mechanical fogging apparatus. Saturate by dipping, soaking, fogging or spraying (as appropriate) this mixture into setters and hatchers immediately after transfer. Repeat daily in setters and every 12 hours in hatchers. Discontinue hatchery treatments at least 24 hours prior to pulling the hatch. It is acceptable to saturate setters and hatchers with a 4 fl. oz. per gallon solution of Pennsan Quat 5 on an hourly or every other hour basis. If this is done, saturate for 30-90 seconds once per hour or once every two hours. When the saturation process is completed, ventilate buildings and other closed spaces. Thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.

**NOTE: FOR MECHANICAL OPERATIONS:** A prepared use solution may not be reused for sanitizing, but may be reused for other purposes such as cleaning.

**FOR MANUAL OPERATIONS:** Prepare a fresh sanitizing solution as soon as it becomes diluted or soiled.

#### See other label for Precautionary Statements and First Aid.

EPA Reg. No. 1677-198  
EPA Est. 1677-1L-2 (J), 1677-TX-1 (D), 1677-GA-1 (M), 1677-MN-1 (P), 70271-CA-2 (A), 1677-CA-2 (R), 1677-WV-1 (V), 303-IN-1 (L), 5389-NC-1 (G), 1706-WA-1 (VW).  
Superscript refers to first letter of date code.

This product may be patented:  
[www.ecolab.com/patents](http://www.ecolab.com/patents)

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