

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS.
DANGER

KEEP OUT OF REACH OF CHILDREN. CORROSIVE. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

ENVIRONMENTAL HAZARDS

This product is toxic to fish. 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. Contains no phosphorus.

This product is designed for use in hotels, schools, athletic/recreational facilities/tanning spas, dairies, food processing plants, food service establishments, restaurants, and bars where sanitization and deodorization is of prime importance.

This product is an effective sanitizer for use on food contact surfaces in 60 seconds at 200 ppm active quaternary against *Escherichia coli*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Yersinia enterocolitica*, *Listeria monocytogenes*, *Salmonella typhi*, *Shigella sonnei*, *Vibrio cholera*, Methicillin resistant *Staphylococcus aureus* (MRSA), Vancomycin resistant *Enterococcus faecalis* (VRE) and *Campylobacter jejuni*.

DIRECTIONS FOR USE

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

GENERAL DEODORIZATION: To deodorize, add 3 ounces of this product to 5 gallons of water (or equivalent use dilution) (469 ppm active quat). Let air dry. Surfaces which may contact food must be rinsed thoroughly with potable water after use.

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

SANITIZATION: Recommended for use in restaurants, dairies, food processing plants, and bars.

When used as directed this product is an effective sanitizer at an active quaternary concentration of 200-400 ppm when diluted in water up to 650 ppm hardness (CaCO₃) in public eating establishments, dairies and food processing plants against *Escherichia coli*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Yersinia enterocolitica*, *Listeria monocytogenes*, *Salmonella typhi*, *Shigella sonnei*, *Vibrio cholera*, Methicillin resistant *Staphylococcus aureus* (MRSA), Vancomycin resistant *Enterococcus faecalis* (VRE), and *Campylobacter jejuni*.

Remove all visible food particles and soil from areas, which are to be sanitized, with a good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent.

To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment and dairy food contact surfaces: Prepare a 200-400 ppm active quaternary solution by adding 1-2 ounces of this product to 4 gallons of water, 2.5-5 ounces to 10 gallons of water or 5-10 ounces to 20 gallons of water (or equivalent dilution).

To prepare a 200, 300 or 400 ppm active quaternary solution, use the following dilution table:

Active Quat Solution	1 Gallon	4 Gallons	10 Gallons	20 gallons
200 ppm	0.25 ounce	1 ounce	2.5 ounces	5 ounces
300 ppm	0.376 ounce	1.5 ounces	3.76 ounces	7.5 ounces
400 ppm	0.5 ounce	2 ounces	5 ounces	10 ounces

To sanitize pre-cleaned mobile items in public eating establishments (drinking glasses, dishes, eating utensils) immerse in a 200-400 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse.

To sanitize pre-cleaned public eating establishments (counters, tables, finished wood or plastic cutting boards), apply a 200-400 ppm active quaternary solution with a cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer making sure that the surface remains completely visibly wet for at least 60 seconds and let air dry. Do not rinse.

To sanitize pre-cleaned dairy processing equipment (tanks, piping, pasteurizers, milking equipment) apply a 200-400 ppm active quaternary solution with a low pressure coarse sprayer or circulate a 200-400 ppm active quaternary solution throughout the equipment. Surfaces must remain visibly wet for at least 60 seconds, followed by adequate draining and air drying. Do not rinse.

To sanitize pre-cleaned immobile food processing equipment and surfaces (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces visibly. Drain the use-solution from the surface and air dry.

To sanitize pre-cleaned mobile food processing utensils (knives, grinders, shredders, cleavers, ladles), immerse in a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface and air dry.

WAXIE®

910 FINALE FS No Rinse Sanitizer

Kills 99.999% of bacteria in 60 seconds

ACTIVE INGREDIENTS

Alkyl (60% C14, 30% C16, 5% C12, 5% C18) dimethyl benzyl ammonium chlorides 5.0%

Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chlorides..... 5.0%

INERT INGREDIENTS 90.0%

Total..... 100.0%

**KEEP OUT OF REACH OF CHILDREN
DANGER**

FIRST AID: Have the product container or label with you when calling 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. 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 poison control center or doctor for treatment advice.

IF SWALLOWED: Call 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.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

You may contact Chem-Tel 1-800-255-3924 for emergency medical treatment information.

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

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS.

NET CONTENTS
5 GAL
(640 FL OZ)
(18.9 L)

EPA REG. NO. 1839-86-14994 EPA EST. NO. 45745-TN-2
Sold by Waxie's Enterprises, LLC, an Envoy Solutions Company
9353 Waxie Way, San Diego, CA 92123, (800) 995-4466

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Sanitization of food processing equipment, utensils, and other food contact articles regulated under 40CFR180.940:

1. Scrape, flush, or pre-soak articles (whether mobile or stationary) to remove visible food particles and soil.
2. Thoroughly wash articles with a compatible detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 1-2 ounces of this product per 4 gallons of water (or equivalent dilution) (200-400 ppm active quaternary) for at least 60 seconds. Articles too large for immersion should be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then let air dry. Non-immersed items must be allowed to air dry.

Sanitization of pre-cleaned beer fermentation and storage tanks: Recommended for sanitization of beer fermentation and holding tanks, citrus and food processing storage and holding tanks. Prepare a use-solution of 0.25-0.5 ounce of this product per gallon of water (or equivalent dilution) (200-400 ppm active quaternary) for mechanical or automated systems. Allow surfaces to remain visibly wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. No rinse is allowed. For mechanical operations or automated systems, the used sanitizing solution may not be reused for sanitization.

Sanitization of Interior Hard, Non-Porous Surfaces of Ice Machines

Ice Machines: Sanitization should occur after initial installation, after the machine is serviced and periodically during its use.

1. Shut off incoming water line to machine.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Prepare a solution of 2 ounces of sanitizer per 8 gallons of water (200 ppm active quaternary).
4. Circulate use-solution through machine making sure to visibly wet all surfaces and allow a minimum contact of 60 seconds.
5. Drain the unit.
6. Return machine to normal operation.

NON-FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

This product is an effective sanitizer for pre-cleaned, hard, inanimate, non-porous surfaces: walls, floors, bathroom surfaces, shower stalls, shower doors, shower curtains, cabinets, toilets, chrome plated fixtures, urinals, doorknobs, garbage cans, exercise equipment, wrestling mats, glass surfaces, stainless steel surfaces, metal surfaces, glazed ceramic tile, glazed fiberglass, drains, telephones, telephone keypads, animal cages, cages, kennel runs, automotive garages, boats, ships, automobile interior surfaces: steering wheels, seat belt buckles and housings, non-porous surfaces of child restraint seats, door handles, non-porous surfaces of visors, mirrors, dashboards, gear shift levers, accessory control knobs, vinyl car seats and head restraints. A sanitizer use-solution of 0.3 oz. per gallon of water, 1.2 oz. per 4 gallons of water, 3 ozs. per 10 gallons of water, 6 ozs. per 20 gallons of water (234 ppm active quaternary) will kill 99.9% of *Staphylococcus aureus* and *Listeria monocytogenes*.

Sanitization will occur only on pre-cleaned surfaces. The sanitizer use-solution can be applied to pre-cleaned, hard, inanimate, non-porous surfaces with a cloth, sponge, mop, sprayer or by flooding or immersion.

For sprayer applications, use a coarse mist pump or trigger sprayer. Spray 6-9 inches from the surface. Rub with brush, sponge or cloth.

Do not breathe spray mist.

NOTE: With spray applications, cover or remove all food products.

Treated surfaces must remain visibly wet for 30 seconds (½ minute) and allowed to air dry.

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE - Store in a dry place no lower in temperature than 50°F or higher than 120°F. Store in a tightly closed container in an area 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. Offer for recycling, if available. Triple rinse container promptly after emptying.

Triple rinse as follows: Fill container ¼ full with water and recap. Agitate vigorously. Follow Pesticide Disposal instruction for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times. Offer for recycling or reconditioning, if available. If not available, puncture and dispose in a sanitary landfill.

SPILL OR LEAK PROCEDURES - Small spills may be mopped up, flushed away with water or absorbed on some absorbent material and incinerated. Large spills should be contained, the material then moved into containers and disposed of by approved methods for hazardous wastes.

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