

This product has been cleared under 40 CFR 180.940 (a) for use on food processing equipment and utensils in Dairies and Public Eating Establishments and Food Contact Surfaces, Food Processing Equipment and Utensils in Food Processing Plants and other food-contact articles at a concentration of 200 – 400 ppm active.

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food. To prevent cross-contamination on treated surfaces, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation. Articles that can be immersed in solution must remain in solution for 60 seconds. Articles or surfaces too large for immersing must be thoroughly wetted or flooded by rinsing, spraying or swabbing. Allow all sanitized surfaces to drain and air dry.

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*, *Escherichia coli*, *Escherichia coli* 0157:H7, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Salmonella enterica*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus* - Community Associated Methicillin-Resistant [CA-MRSA] [NRS384] [USA300], *Staphylococcus aureus* - Community Associated Methicillin-Resistant [CA-MRSA] [NRS123] [USA400], *Staphylococcus aureus* - Methicillin-Resistant [MRSA], *Yersinia enterocolitica*, *Vibrio cholerae*.

This product is an effective sanitizer at 400 ppm active quat for use on food contact surfaces in 1000 ppm hard water against: *Escherichia coli* and *Staphylococcus aureus*.

This product meets Sanitizer Test standards for non-food contact surface sanitizers. At 200 ppm active, this product is an effective sanitizer by eliminating 99.9% of *Staphylococcus aureus* [Enterobacter aerogenes] and *Klebsiella pneumoniae* in 3 minutes.

DIRECTIONS FOR USE

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

TO SANITIZE NON-FOOD CONTACT SURFACES: Add 2 oz. of product per 5 3/4 gallons of water (0.34 oz. of product per gallon 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 3 minutes. 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-scrape 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. of this product per 5 3/4 - 2 7/8 gallons of water (0.34-0.68 oz. of product per gallon of water) (200-400 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 one minute 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. of this product per 5 3/4 - 2 7/8 gallons of water (0.34-0.68 oz. of product per gallon of water) (200-400 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. of this product per 5 3/4 - 2 7/8 gallons of water (0.34-0.68 oz. of product per gallon of water) (200-400 ppm active quat) for at least 60 seconds. Articles too large for immersing must 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.

Opti-Pak

No-Rinse Sanitizer

Sanitizer-Deodorizer For Institutional and Industrial Use

For School, Restaurant, Food Handling and Processing Areas, Bar and Institutional Kitchen Use

For use in federally inspected meat and poultry plants

Active Ingredients:

Octyl decyl dimethyl ammonium chloride2.25%

Diocetyl dimethyl ammonium chloride..... 0.90%

Didecyl dimethyl ammonium chloride.....1.35%

Alkyl (C₁₄ 50%, C₁₂ 40%, C₁₆ 10%)

dimethyl benzyl ammonium chloride.....3.00%

Other Ingredients......92.50%

Total.....100.00%

EPA REG. NO. 6836-70-48211 EPA EST. 48211-MO-01

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

See side panel For Precautionary Statements and First Aid

Sold By:

INTERCON
CHEMICAL COMPANY



1100 Central Industrial Drive, St. Louis, MO 63110
800-325-9218

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:

Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in a use solution of 2 oz. of this product per 5 3/4 - 2 7/8 gallons of water (0.34-0.68 oz. of product per gallon of water) (200-400 ppm active quat) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 2 oz. of this product per 5 3/4-2 7/8 gallons of water (0.34-0.68 oz. of this product per gallon of water) (200-400 ppm active quat) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and 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. of this product per 5 3/4 - 2 7/8 gallons of water (0.34-0.68 oz. of product per gallon of water) (200-400 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 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 the toilet. Remove and wash contaminated clothing before reuse.

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.

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 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.

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 ¼ 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.

NET CONTENTS: 1 GALLON (3.78 L)

180118-OPNS