

SK-144

Disinfectant – Sanitizer
For Food Handling and Process Areas and
Federally Inspected Meat and Poultry Plants

ACTIVE INGREDIENTS:

Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%)	
Dimethyl Benzyl Ammonium Chloride	4.0%
Octyl Decyl Dimethyl Ammonium Chloride	3.0%
Didecyl Dimethyl Ammonium Chloride	1.5%
Dioctyl Dimethyl Ammonium Chloride	1.5%
INERT INGREDIENTS:	90.0%
TOTAL	100.0%

KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO
 See right panel for additional precautionary statements.

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

IF ON SKIN : Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

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 SWALLOWED: 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.

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

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

PELIGRO: SI NO PUEDE LEER EN INGLES, PREGUNTE A SU SUPERVISOR SOBRE LAS INSTRUCCIONES DE USO APROPIADAS ANTES DE TRABAJAR CON ESTE PRODUCTO.

DANGER : IF YOU CANNOT READ ENGLISH, ASK YOUR SUPERVISOR TO EXPLAIN THE APPROPRIATE DIRECTIONS FOR USE BEFORE WORKING WITH THIS PRODUCT.



193 Wall St. Road • Gunter, TX 75058 – 903-279-1079
EPA Reg. No. 10324-117-87904
EPA Est. No. 87904-TX-01

NET CONTENTS:

- 5 GALLONS – Non-Refillable**
- 55 GALLONS – Refillable**
- 275 GALLONS – Refillable**

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Keep Out of Reach of Children. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed, inhaled or absorbed through the skin. Avoid breathing spray mist. Do not get into eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARD

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 into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

PHYSICAL OR CHEMICAL HAZARDS

Do not use or store near heat or open flame.
 Do not mix with oxidizers, anionic soaps and detergents.

DIRECTIONS FOR USE

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

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected.

GENERAL DISINFECTION PERFORMANCE (IN NON-MEDICAL FACILITIES) (Restaurants, Food Services, Dairies, Beverage and Food Processing Plants and other non-medical facilities) This product kills the following bacteria in 10 minutes at 1.75 oz. per 5 gallons of water (260 ppm active) on hard, nonporous surfaces.
 Salmonella enterica, Staphylococcus aureus

FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 1 oz. per 4 gallons of 500 ppm hard water (200 ppm active), on hard, non-porous surfaces: Aeromonas hydrophila, Campylobacter jejuni, Clostridium perfringens-vegetative, Escherichia coli, Escherichia coli O157:H7, Escherichia coli O111:H8, Enterococcus faecalis Vancomycin resistant, Enterobacter sakazakii, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Salmonella enteritidis, Salmonella typhi, Shigella dysenteriae, Shigella sonnei, Staphylococcus aureus, Staphylococcus aureus Methicillin Resistant, Streptococcus pyogenes, Yersinia enterocolitica

This product is effective food-contact sanitizer in one minute at 0.75 oz. per 4 gal. 300-ppm hard water (150 ppm active) on hard, non-porous surfaces: Escherichia coli and Staphylococcus aureus.

This product is an effective food contact sanitizer in 1 minute at 2 oz. per 4 gal. of 1000 ppm hard water (400 ppm active) on hard, non-porous surfaces. Escherichia coli and Staphylococcus aureus.

FOOD CONTACT SANITIZING DILUTION TABLE

Active solution	1 gallon	4 gallons	10 gallons	20 gallons
150 ppm	0.19 oz.	0.75 oz.	1.92 oz.	3.84 oz.
200 ppm	0.25 oz.	1.0 oz.	2.5 oz.	5.0 oz.
300 ppm	0.375 oz.	1.5 oz.	3.75 oz.	7.5 oz.
400 ppm	0.50 oz.	2.0 oz.	5.0 oz.	10.0 oz.

SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES
IN FOOD PROCESSING FACILITIES

SHOE/BOOT BATH SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in a 1-ounce of this product per 5 gallons of water use solution for 3 minutes prior to entering area. Prepare a fresh solution daily or when use solution visibly dirty.

SHOE FOAM DIRECTIONS: To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 1 to 1.5 ounces of this product per gallon of water 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 3 minutes prior to entering area. Foam area must be washed and replaced at least daily or when it appears visibly soiled or dirty.

ENTRYWAY SANITIZING SYSTEMS: To prevent cross contamination from area to area, set the system to deliver 1.25 – 2.5 oz. of this product per 2.5 gallons of water (400-800 ppm active) sanitizing solution. The spray/foam 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. Do not mix other foam additives to the sanitizing solution.

FOOD CONTACT SANITIZING DIRECTIONS

Before use as a sanitizer, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. 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.

FOR FOOD PROCESSING EQUIPMENT AND UTENSILS IN FOOD PROCESSING FACILITIES: Apply a solution of 0.75 to 2 ounces of this product in 4 gallons of water (150-400 ppm active) to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device or by immersion. For spray applications, spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. From a Closed Loop Dilution Center, apply 150-400 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 60 seconds. Allow sanitized surfaces to adequately drain before contact with food and then air dry. Do not rinse. 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. For mechanical application, use solution must not be reused for sanitizing applications.

SANITIZING EGG SHELLS INTENDED FOR FOOD DIRECTIONS: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 0.75 to 1 ounce of this product per 4 gallons of warm water. The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow solution to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs. **Note:** Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

GLOVE DIP SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, dip/soak pre-washed plastic, latex or other synthetic rubber non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area for at least 1 minute. Do not rinse. Make up the sanitizing solution by adding 0.75 - 2 ounces of this product per 4 gallons of water (150-400 ppm active). Change the sanitizing solution in the bath at least daily or when solution appears visibly dirty. **Do not let sanitizing solution come into contact with exposed skin.**

FOGGING (FOGGING IN FOOD PREMISIES)

ALL SURFACES MUST BE CLEANED AND DISINFECTED ACCORDANCE WITH LABEL DIRECTIONS PRIOR TO FOGGING

DIRECTIONS FOR FOGGING IN DAIRIES, BEVERAGE AND FOOD

PROCESSING PLANTS: Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After disinfecting, for desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 1.5 oz. per gal. of water (1200 ppm active) .Wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. All food contact surfaces must be sanitized with an EPA approved food contact sanitizer solution prior to use. All food contact surfaces must be thoroughly rinsed with potable water prior to sanitizing. **Note:** The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room or building be entered by anyone with two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves, and ling pants.

TO REFILL CONCENTRATE FROM LARGE CONTAINERS INTO SMALLER CONTAINERS:

This product may be used to fill and refill clean, properly labeled containers for dilution elsewhere within your facility. Make sure the small container has been cleaned, dried and properly labeled according to state and local regulations. Also make sure other items(funnels or hand pumps) are properly cleaned and dried. To refill, simply pour/pump product from the larger container directly into the smaller one being careful not to spill any product. Keep both containers sealed when not in use.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal.

Non-Refillable Containers

(PESTICIDE) STORAGE: Store only in original container. Keep this product under locked storage sufficient to make inaccessible to children or persons unfamiliar with its proper use.

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 DISPOSAL: Non-refillable container. Do not refill this container. Triple rinse container promptly after emptying. Triple rinse as follows: Fill the container ¼ 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 back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

Refillable Containers

Refill this container with this product only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal empty the remaining contents from this container contents from this container into application equipment or a mix tank. Fill container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes Pour or pump rinsate into application equipment or rinsate collection system. Repeat this rinsing two more times.

Lot# 1234561