

NET WEIGHT:
457.60 LBS
207.56 KGS

MULTIQUAT NO. 455

UN1903, DISINFECTANTS, LIQUID, CORROSIVE N.O.S. (QUATERNARY AMMONIUM COMPOUND)

LOT # . RES.# FP045501

MULTIQUAT NO. 455

Sanitizer With Organic Soil Tolerance for Industrial and Dairy Use.

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 in 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 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.

FOOD CONTACT SANITIZING PERFORMANCE: This product was evaluated in water up to 500-ppm hardness and found to be an effective food-contact surface sanitizer against:

Campylobacter jejuni Salmonella enteritidis Escherichia coli Shigella dysenteriae
Escherichia coli O157:H7 Staphylococcus aureus Listeria monocytogenes Yersinia enterocolitica
Salmonella enterica

NON-FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective one-step sanitizer on hard, non-porous surfaces against: Staphylococcus aureus, Klebsiella pneumoniae

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.

FOOD CONTACT SANITIZING DIRECTIONS: To prevent cross contamination, 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 preparation of foods on a continuous or production line basis, utensils and the food contact surfaces of equipment must be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation. At 1 ounce of this product per 4 gallons this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus. 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 applications of the sanitizing solution.

FOOD CONTACT SANITIZING PERFORMANCE: Apply a use solution of 1-2.67 oz. of this product per 4 gallons of water (150-400 ppm) (or equivalent use dilution) as is to sanitize hard nonporous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. From a Closed Loop Dilution Center, apply 200-400 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry. **NO POTABLE WATER RINSE IS ALLOWED** after use as a sanitizer. Change the cloth, sponge or towels frequently to avoid redeposition of soil. Change the solution at least daily or when use solution becomes visibly soiled. For mechanical application, use solution must not be reused for sanitizing applications.

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 prewashed 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.

Make up the sanitizing solution by adding ¼ - 0.67 ounce of this product per 1 gallon of water (or equivalent use dilution) (150-400 ppm active). Soak in solution for 1 minute. **NO POTABLE WATER RINSE IS ALLOWED.**

Change the sanitizing solution in the bath at least daily or when solution appears visibly soiled. **Do not let sanitizing solution come into contact with exposed skin.**

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 1 to 1.36 ounce(s) of this product per 4 gallons of warm water (or equivalent use dilution) (150-200 ppm active). 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.

ACTIVE INGREDIENTS:

Octyl Decyl Dimethyl Ammonium Chloride.....2.250%
Didecyl Dimethyl Ammonium Chloride.....1.125%
Dioctyl Dimethyl Ammonium Chloride.....1.125%
Alkyl (C₁₄, 50%; C₁₂, 40%; C₁₆, 10%) dimethyl benzyl ammonium chloride.....3.000%
INERT INGREDIENTS:.....92.500%
TOTAL:.....100.000%

EPA Establishment No. 2686-WI-8
EPA Registration No. 10324-81-2686

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

SEE SIDE 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 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 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 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 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.

SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES IN FOOD PROCESSING FACILITIES ENTRYWAY SANITIZING SYSTEMS: To prevent cross contamination from area to area, set the system to deliver 0.68 - 1.36 oz. per 1 gallon of water (400 - 800 ppm active) of sanitizing solution. The 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.

SHOE 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 0.25-ounce of this product per 1 gallon of water (or equivalent use dilution) (150 ppm active) use solution for 3 minutes prior to entering area. Change the solution in the bath at least daily or when use solution becomes visibly soiled.

ALL SURFACES MUST BE CLEANED AND DISINFECTED IN ACCORDANCE WITH LABEL DIRECTIONS PRIOR TO FOGGING. FOGGING IS AN ADJUNCT OR SUPPLEMENT TO NORMAL CLEANING AND DISINFECTATION PROCEDURES AND PRACTICES.

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 cleaning, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 2 ounces of product to 1 gallon of water (1,200 ppm active) (or equivalent use dilution). 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 of 150-400 ppm active (¼-0.67 ounce of this product per 1 gallon of water) (or equivalent use dilution) prior to use. Allow food contact surfaces to drain thoroughly before operations are resumed.

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 within 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 long pants.

STORAGE AND DISPOSAL

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

CONTAINER HANDLING/PESTICIDE STORAGE/CONTAINER DISPOSAL: Non-refillable container. Open dumping is prohibited. Store only in original container. Do not reuse empty container. If a leaky container must be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Offer for recycling if available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities.

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 can not 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.

RESIDUE REMOVAL INSTRUCTIONS: To clean the container before final disposal, empty the remaining contents from this container into a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Agitate vigorously or recirculate water for 30 seconds. Empty the rinsate into application equipment or a mix tank or store rinsate for disposal. Repeat this procedure two more times. Follow Pesticide Disposal instructions for rinsate disposal.

UN1903

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SOLD BY:

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SCH.#
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