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 rubber gloves when handling. Wash thoroughly with soap and water after handling. 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.

ENVIRONMENTAL HAZARDS

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 Eliminations 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.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal Pesticide Storage: 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 Disposal:

Triple rinse (or equivalent). Then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or by incineration, or, if allowed by state and local authorities by burning. If burned, stav out of smoke.

CPS SANITIZER

Sanitizer-Deodorizer

An effective sanitizer for use on food contact surfaces For School, Dairy, Restaurant, Food Handling and Processing Areas, Bar and Institutional Kitchen use.

CPS Sanitizer is an effective sanitizer for use on food contact surfaces in 60 seconds: At 150 ppm active and 400 ppm hard water against: Escherichia coli and Staphyloccus aureus

> At 200 ppm active and 500 ppm hard water against: Escherichia coli, Escherichia coli 0157:H7 Klebsiella pneumoniae, Listeria monocytogenes Salmonella choleraesuis, Staphylococcus aureus

Active Ingredients:

Octyl decyl dimethyl ammonium chloride	2.25%
Dioctyl dimethyl ammonium chloride	0.90%
Didecyl dimethyl ammonium chloride Alkyl (C14, 50%; C12, 40%; C16,10%) dimethyl benzyl ammonium chloride	1.35%
Alkyl (C14, 50%; C12, 40%; C16,10%)	
dimethyl benzyl ammonium chloride	3.00%
Inert Ingredients	92.50%
Total	100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER

See left side panel for Precautionary Statements and First Aid

EPA Reg No. 6836-70-073690 EPA Est. No. 073690-MS-001 Net Contents:

> Chemical Products & Systems, Inc. Jackson. Ms. 39201

Use CPS Sanitizer on washable hard nonporous surfaces: walls, floors, countertops, stovetops, sinks, appliances, refrigerators dishes, glassware, silverware, cutlery and other eating and cooking utensils, plastic and other nonporous cutting boards and chopping blocks, coolers, ice chests, refrigerator meat, fruit, vegetable and egg bins, Tupperware, kitchen equipment, food processers, cabinets, highchairs, garbage cans, refigerated storage, and display equipment, tables, picnic tables, outdoor furniture, chairs, desks, telephones, doorknobs, other hard nonporous surfaces made of metal, stainless steel, glazed porcelain, glazed ceramic, sealed stone, fiberglass, plastic, (such as polystyrene, polypropylene), enameled surfaces, finished woodwork and Formica.

Directions for Use

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

TO SANITIZE FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS:

For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous surfaces.

Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, 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.

Apply a use-solution of 2 oz. CPS Sanitizer per 5 3/4-7 3/4 gallons of water (0.25-0.34 oz of CPS Sanitizer per gallon of water) (150-200 ppm active quat) (or equivalent dilution) to the precleaned hard surface, with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least one minute (60 seconds) followed by adequate draining and air drying. Do not rinse.

Prepare fresh solution daily or more often if the use solution becomes visibly diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning

Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge or brush. Immerse precleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 2 oz. CPS Sanitizer per 5 3/4-7 3/4 gallons of water (0.25-0.34 oz of CPS Sanitizer per gallon of water) (150-200 ppm active quat) (or equivalent dilution) for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

To Sanitize Laundry (against odor causing bacteria): Use 4 ounces per 100 lbs. of dry weight fabric. Dilute the appropriate amount of CPS Sanitizer in one to two gallons of water then add to the washwheel in the final rinse. Re-treat fabric after each washing. For residual bacteriostatic activity against odor causing bacteria, conditions of high relative humidity or wet contamination are required. Laundered fabric may also be treated by soaking.