CANNON
INDUSTRIAL PRODUCTS, INC.

AZ-F24
Fogger Concentrate
Sanitizer, Disinfectant

With Organic Soil Tolerance For Institutional, Industrial, School, Restaurant, Food Handling and Process Areas, Bar and Institutional Kitchen Use.

ACTIVE INGREDIENTS:
Alkyl (C_{12} 60%, C_{14} 30%, C_{12} 5%, C_{16} 5%)
dimethyl benzyl ammonium chloride.....5.0%
Alkyl (C_{12} 68%, C_{14} 32%)
dimethyl ethylbenzyl ammonium chloride...5.0%
INERT INGREDIENTS: 90.0%
TOTAL: 100.0%

KEEP OUT OF REACH OF CHILDREN
DANGER See back panel for additional precautionary statements and first aid statements.

E.P.A. Reg. No. 10324-63-70662 E.P.A. Est. No. 8325-PA-01

Net Contents: 1 Gallon (3.8 Liters)

Sold By:

CANNON
INDUSTRIAL PRODUCTS, INC.
MUSIC CITY U.S.A.
PO Box 291344
Nashville, TN 37229
1-888-879-6124

www.cannonmusiccityusa.com
www.fightstaphinfection.com

Reorder # 4512

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 or absorbed through the skin. 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.

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 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 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.

PHYSICAL OR CHEMICAL HAZARDS
Do not use or store near heat or open flame
Do not mix with oxidizers, anionic soaps and detergents

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

For use in:
Restaurants, restaurants and bars, bars, cafeterias, institutional kitchens, fast food operations and food storage areas. Supermarkets, convenience stores, retail and wholesale establishments, food establishments, coffee shops, donut shops, bagel stores, pizza parlors.
This product may be used on washable hard nonporous surfaces such as: Food preparation and storage areas. Dishes, glassware, silverware, cooking utensils, plastic and other nonporous cutting boards, coolers, ice chests, refrigerator bins used for meat, vegetables and egg, Tupperware®. Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils. Countertops, Slurpy® machines, stovetops, sinks, appliances, refrigerators, ice machines. Glass, metal, stainless steel, glazed porcelain, glazed ceramic, fiberglass, granite, marble, plastic, chrome and vinyl. Enameled surfaces, painted woodwork, Formica® vinyl and plastic upholstery. Exhaust fans, refrigerated storage and display equipment.

DIRECTIONS FOR USE
It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.
This product is not for use on medical device surfaces.
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. Apply this product with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surfaces must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. For sprayer applications, use a coarse pump or trigger sprayer. Spray 6-8 inches from surface, rub with brush, sponge or cloth. Do not breathe spray

NOTE: With spray applications, cover or remove all food products. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For heavily soiled areas, a preliminary cleaning is required.
GENERAL DISINFECTANT-NON-MEDICAL (SCHOOLS, RESTAURANTS, FOOD SERVICES, BEVERAGE AND FOOD PROCESSING PLANTS): Add 3 ounces of this product to 5 gallons of water (469 ppm active quat). Treated surfaces must remain wet for 10 minutes. This product is bactericidal according to the AOAC Use Dilution Test method on hard inanimate surfaces modified in the presence of 5% organic serum against: Campylobacter jejuni, Salmonella enterica, Escherichia coli 0157:H7, Staphylococcus aureus, Listeria monocytogenes, Staphylococcus aureus (Methicillin resistant), Proteus mirabilis, Yersinia enterocolitica.

TO DISINFECT FOOD SERVICE ESTABLISHMENT FOOD CONTACT SURFACES: countertops, exterior surfaces of appliances, tables add 3 ounces of this product to 5 gallons of water or equivalent use dilution (469 ppm active quat). Before using this product, food products and packaging materials must be removed from area or carefully protected. For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer applications use a coarse spray device. Allow to remain wet for 10 minutes. Then remove excess liquid and rinse the surface with potable water.

FOOD CONTACT SANITIZING DIRECTIONS
FOOD CONTACT SANITIZING PERFORMANCE: At 1 ounce per 4 gallons this product (200 ppm active) eliminates 99.999% of the of the following bacteria in 60 seconds in 500 ppm hard water calculated as $CaCO_3$ according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.
Campylobacter jejuni, Shigella dysenteriae, Escherichia coli, Staphylococcus aureus, Escherichia coli O157:H7, Yersinia enterocolitica, Listeria monocytogenes.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, RESTAURANTS AND BARS DIRECTIONS: For sanitizing food processing equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. NO POTABLE WATER RINSE IS ALLOWED.
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.
A potable water rinse in not allowed following the use of this product as a sanitizer on previously cleaned hard nonporous surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.
Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. NO POTABLE WATER RINSE IS ALLOWED after use as a sanitizer.
Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion in a 1 to 2 ounces per 4 gallons solution of this product or equivalent use dilution (200-400 ppm active) with a 1 minute contact time. NO POTABLE WATER RINSE IS ALLOWED
Prepare a fresh solution daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications.

FOR PUBLIC EATING PLACES AND FOOD PROCESSING EQUIPMENT AND UTENSILS: Apply a solution of 1 to 2 ounce of this product in 4 gallons of water or equivalent use dilution (200-400 ppm active), to precleaned, hard surfaces, thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface, rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. A fresh solution must be prepared at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION.

TO DISINFECT FOOD-PROCESSING PREMISES: Before using this product, food products and packaging materials must be removed from area or carefully protected. For use on floors, walls and storage areas, mix 3 ounces of this product to 5 gallons of water or equivalent use dilution (469 ppm active quat). For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. For sprayer applications, use a coarse spray device. Allow surfaces to remain wet for 10 minutes. Then remove excess liquid. After use, all surfaces in the area must be thoroughly rinsed with potable water.

DIRECTIONS FOR FOGGING IN BEVERAGE AND FOOD PROCESSING PALNTS: Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using one quart per 1000 cubic feet of room area with a product solution containing 1.5 ounces product to 1 gallon of water or equivalent use dilution (1,200 ppm). Wear a dust mist respirator when mixing the use solution and pouring into the fogging apparatus. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. All food contact surfaces must be sanitized with an EPA approved food contact sanitizer solution of 200 ppm active quaternary (1 ounce of this product to 4 gallons of water) 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.

FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISINFECTING OF ROOM AND MACHINE SURFACES.

STORAGE AND DISPOSAL
Do not contaminate water, food, or feed by storage and disposal.
CONTAINER DISPOSAL/PESTICIDE STORAGE: Non-refillable container. Store only in original container. Do not reuse empty container. 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. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap container and put in trash or offer for recycling if available.
RESIDUE REMOVAL INSTRUCTIONS: Triple rinse container promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

24 HOUR EMERGENCY MSDS 800-255-3924 CHEM-TEL MEDICAL HELP