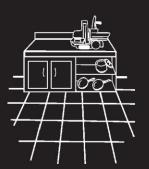




Product # 108204

200 NO RINSE





382NO RINSE CLEANER/SANITIZER

o Cleaner o Disinfectant o Sanitizer o Detergent

Fungicide Deodorizer Virucide* Mildewsta

ACTIVE INGREDIENTS Alkyl (60% C14, 30% C16, 5% C12, 5% C18) dimethyl benzyl ammonium chloride Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chloride

KEEP OUT OF REACH OF CHILDREN **DANGER**

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Reg. No. 61178-1-70799 EPA Est. No. 70799-0H-2

St!tg @

State Industrill Products 5915 Landerbrook Drive Mayfield Heights, OH 44124 To Order Call: 1-866-747-2229

www.stateindustrial.com

Puerto Rico Royal Industrial Park, Bldg "M" Local #5, Carr 869, km 1.5 Palmas Catano, P.R. 00962 To Order Call: 787-275-3185



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PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER

Corrosive, Causes irreversible eve damage and skin burns. Do not get in eves, on skin, or on cloth ing. Harmful w swallowed. Wear prorective eyewear (goggles, face shield or salety glasses). Wea prorective clothing and rubber gloves. Avoid contamination of food. Wash thoroughly with soar and water af!Br handling and before eating, drinking, chewing gum, using IDbacco or using the IDi let Remove contaminated clothing and wash clothing before reuse.

STATEMENT OF PRACTICAL TREATMENT-FIRST AID

FDNSKINDRCLOTHING: Take off contamina iBd clothil: fc. Rinseskin immedia iBiv with of vaiBr for 15-20 minutes. Call a poison control center or ociDr for treatment advice. IF I Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact len . W present, aner the first 5 minutes, then continue rinsing eye, Call a poison control center o doctor for treatment advice. IF SWALLDWED: Call a poison control center or doctor immediaiB for treatment advice. Have person sip a lass of water wable ID swallow. Do not induce vomiting inless IDid ID do so a wi: on contro center or dociDr. Do not give anything mouth ID a inconscious person. I IN ED: Move person ID fresh air. W person is not breathing, call911 n ambulance, then give artificial respiration, preferably moulh-to-moulh, w possible. Call a poson control center or doctor for further treatment advice. Have the product container or label with you when calling a poison control center or doctor, or goinaJor treatment. For additional medica ladvice, call the following emergency phone number, 1-8 -747-2229, NOTE TO PHYSICIAN:

mucosPHyslcAtoRic11'FNIicitliAiARDs

Combusible Do not use or store near heat or open flame

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL STORAGE: Do not store on side. Avoid creasing or impacting of side walls. SIDre securely in closed original container. Avoid stnrage at temperature extremes or in sunlight Avoid shipping of IDling bělow freezing. W product freezes, thaw at room temperature and shake gently ID remix emponents. Use locked strrage in an area that will prevent cross-contamination of other pesti-

cides, fertilizer, food and feed. SIDre in locked area inaccessible ID children PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess esticide, spray mixture or rinsaiB is a violation of Federal Law. Wthese wastes cannot be dispose of according ID label instructions, contact your State Pesticide or Environmental Control Agency, r lhe Hazardous Waste representative at the nearest EPA Regional Office for guidance ONTAINER DISPOSAL: TRIPLE RINSE CONTAINER (DR EQUIVALENI) PROMPTLY AFTER MPTYING, TRIPLE RINSE AS FDLLDWS: Emp1y the remaining contents into application equipmentor a mixtank and drain for 10 seconds af!Br the flow begins ID drip. Fill the container 1/4fu with water and recap. Shake for 10 seconds. Discard RinsaiB. Drain for 10 seconds aner the flow begins ID drip. Repeat this procedure two more times. Nonrefillable contlinar. Do not reuse of renllthis conlillner, oner for recycling Navilllable.

31ROB Th1s product 1s a phosphaiB free, pH neutral formulation designed ID proYide effective cleaning

Sleeve #1D8204SLVX deodorizing and disinfection in areas where housekeeping is of prime importance in controlling

DIRECTIONS FOR USE

n is a violation of Federal Law ID use this product in a manner inconsistent with its label-

This product is for use in restaurants, restaurants and bars, bars, cafeterias, institutional kitchens, fast food operations and food SIDrage areas.

BOTTLE USE DIWTIDN: Remove outer cap. While holding bottle by the neck, twist off inner cap and discard. Replace outer cap loosely. Gently squeeze the lower chamber until the upper reseiVoir is filled ID the desired level.

Usa at dilution ol1:64 (2 oulicis par gallon or water or 16 ml per liter). BACTERICIDAL STABILITY OF USE-DILUIIDN: Tests confirm that this product, when diluted in 400 ppm hard waiBr and in the presence of 5% soil load, remains effective against Pseudomonas aeruginosa. Staphylococcus aureus. Salmonella enterica for up ID 64 days when SIDred in a sealed container at room temperature. If the us&-dilution product becomes visibly dirty or contaminated, the use-dilution must be discarded and a fresh

product prepared. PJways use clean, prope y labeled dry containers when diluting the product, Bactericidal stability of the use-dilution does not apply ID open containers such as buckets or pails. Us&-dilution product in open containers must be prepared daily or more often w the solution becomes visibly dirty or diluted or contaminated.

DISINFECTION: PREPARATION OF USE SDLUIIDN: For water hardness up 1D 300 ppm add 2 ounces per gallon (16 milliliters per liter) of water (1:64) ID disinfect hard, non porous surfaces [Glass, metal, stainless steel, glazed porcelain, glazed ceramic, granite maible, plastic (such as polystyrene or polypropylene), sealed limestyne, sealed slaiB. sealed SIDne, sealed ter 111 cotta, sealed terrazzo, chrome and vinyl]. Apply solution with a cloth, mop, sponge, hand pump trigger sprayer or other mechanical sprayer devices. Treated surfaces must remain wet for 10 minutes. Letairdry. Prepare a fresh solution for each use. This product is effective in hard waiBr up ID 300 ppm hardness. Remove gross filth or heavy soil. For heavily soiled areas, a pre-cleaning step is required

This product, in the presence of a 98 % organic soil load, diluted 1:64 (2 ounces per gallon) in 791 ppm Hard WalBr, demonstraiBd efficacy within 10 minutes against the following organisms:

Staphylococcus aureus, Salmonella enterica. Note that the organisms in the above stailment are not associated with blood spills. For blood spills, the surface must be thoroughv cleaned before applying the disinfectant

SANITIZATION - FOOD CONTACT SANITIZER

To be used in the following areas as a food contact sanitizer. Cruise Lines. Ai ines Terminals, Log Cabins, Coffee Shops, Department SIDres, Retail Stores, Bagel SIDres, Court Houses, Municipal Government Buildings, Colleges, Universities, Community Colleges, Campurounds, Travel Rest Areas, Recreational Facilities, Sports Arenas, Donut Shops, Boall, Ships, HotelS/Motels, Dormitories, Movie Houses, Pizza Pa ors, LWecare Retirement Communities, Hospices, Book SIDres, Convenient SIDres, Liquor SIDres, Day Care Centers, Acute Care Institutions, AllemaiB Care Institutions, Home Health Care Institutions, Food Establishments, Shopping Malls, Churches, Picnic Facilities, Homes, Schools, Institutions, Industries, Mea Poultry/Food Processing Plants, Dairies, Bars, Restaurants and Cafeterias ID sanitize hard, nonporous food contact surfaces as listed and identified below. Use a mop, sponge or cloth ID apply sanitizing solution or immerse item in sanitizing solution. This product is an effective sanitizer when diluted in tap water with a contact time of 1 minute.

FUNGICIDAL: At 2 ounces per gallon use-level, (or equivalent use dilution) is effective against the pathogenic fungus Trichophytnn mentagrophytes (athlete's foot fungus- cause of Ringworm) on inanimaiB surfaces in the presence of 5% organic soil load and 300 ppm

NET CONTENTS: 0.792 Gallons (3 LITERS)

gallon) in 395 ppm Hard WaiBr, demonstraiBd efficacy within 10 minutes against the following pathogenic fungus: Trichophytnn mentagrophytes. Note that the organism referenced in the previous staiBment is not associated with blood spills. For blood spills, the surface must be thoroughly cleaned before applying this product.

control the growth of mold and mildew and their odors on hard, non-porous surfaces.

Thoroughly wet all treated surfaces completely. Let air dry. Repeat application weekly or when growth or odor reappear(s)

o control the growth of mold and mildew on large inflatable, non-porous plastic and rubber structures (animals, promotional items, moonwalks, slides, obstacle course play and exercise equipment): Thoroughly clean all surfaces with soap or detergent and rinse with water.

Saturare surfaces with a use solution of 2 ounces per gallon (or equivalent dilution) for a period o 10 minutes. VentilaiB buildings and other closed spaces. Do not use equipment until treatment has been absmbed, set or dried.

To control the growth of mold and mildew on nort-porous alhillic equipmlill (wrestling and gymnastic mats, athletic training tables, physical therapy tables, athletic helmets, wrestling/boxing headgear, athletic shoe soles): Thoroughly clean all surfaces with soap or detergent and rinse with waiBr. Saturate surfaces with a use solution of 2 ounces per gallon of waiBr (or equivalent dilution) for a period of 10 minutes. VentilaiB buildings and other closed spaces. Do not use equipment until treatment has been absoibed, set or dried,

SANRIZATION - FOOD CONTACT SURFACES: (glassware, utensils, cookware and dishware, Escherichia coli and Staphylococcus aureus)

- Remove gross food particles and soil from utensils, glassware, cookware and dishware by a pre flush, or pre-scrape and when necessary, pre-soak.
- Wash with a good detergent
- 3 Rinse with notable waiBr
- 4. Sanitize in a solution of 4 oz. of product per 7 gallons of water (200 ppm active solution). Immerse all utensils for 1 minute or longer ilspecified by government sanitary code.
- Place sanitized utensils on a rack or drain board ID air dry. Do not rinse or wipe. SANmzA11DN - FOOD CONTACT IMMOBILE SURFACES: (food processing equipment, counter
- tnps, tables, picnic tables, appliances, strivetops and food wolk areas)
- Remove all gross food particles and soil by pre-flush or pre-scrape
- 2. Clean all surfaces thoroughly using a good detergent or cleaner. In movable surfaces
- for proper drainage. Rinse with potable waiBr 3. Mix 4 oz. of product per 7 gallons of water (200 ppm active solution).

- Wet surfaces thoroughly for 1 minute.
- Let surfaces drain and air dry. Do not rinse or wipe. Fresh sanitizing solution must be prepared daily or more often ilsolution becomes.

For mechanical operations: The prepared use solution may be used once for sanitizing and re-

used for other purposes such as cleaning To Disinfect Food-Processing and Tobacco Premises: Before using this product, food products and packaging maiBrials must be removed from area or carefully prorected. For floors, walls and SIDrage areas, add 2 ounces of this product per gallon of water (or equivalent use dilution). For heavily soiled areas, a pre-lileaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as ID wet all surfaces thoroughly. For sprayer applications use a coarse spray device. PJiow ID remain wet for 10 minutes, then remove excess liquid. After use, all surfaces in the area must be thoroughly rinsed with potable water.

To Disinfect Food Service Establishment Food Contlct Surfaces: Before using this product, food products and packaging maiBrials must be removed from area or carefully pro1 Bcted. For counter-IDps, exterior surfaces of appliances, (and) tables, add 2 ounces of this product per gallon of water (or equivalent use dilution). For heavily soiled areas, a pre-l:leaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as ID wet all surfaces thoroughly. For water hardness as Cart 3 in lost effromm after sing earns unages, and bath areas and exercise facilities. Contact time-10 minutes.

2 ounces of this product per gallon of water (or equivalent use dilution). Follow the general disin-

Directions for Fogging: For use in dairies, beverage and food processing plants. Priorty fogging, food products and packaging maiBrial must be removed from the room or carefully pro1Bcted. Mold and Mildew Control Directions: Add 2 ounces per gallon (16 milliliters per liter) of water ID AHer cleaning, fog desired areas using one guart per 1000 cubic feet of room area with a product solution containing 3 ounces product ID 1 gallon of water (or equivalent use dilution) (1,062 ppm). VecaiB the area of all personnel for a minimum of 2 hours affBr fooging and a minimum of 4 air exchanges (ACH) per hour in the facility. PJI food contact surfaces must be sanitized with an EPA approved food contact sanitizer prior ID use. PJiow food contact surfaces ID drain thoroughly before operations are resumed. Wear a dust mist respirator when mixing the use solution and pouring n into the fogging apparatus.

NOTE: The fog generallid is irrilating ID 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. w the building must be entered, then

the individuals entering the building must a seW-contained respirator approved by NIOSIVMSHA, goggles, long sleeves and long pants. FOGGING IS TO BE USED AS AN ADJUNCT TO ACCEPTABLE MANUAL CLEANING AND DISIN-

FECTING OF ROOM AND MACHINE SURFACES

Virucidal* Pllrlormanca: At 2 ounces per gallon (1:64) use level, this product was evaluaiBd the presence of 5% serum with a 10 minute contact time unless otherwise noted below and found ID be effective against the following viruses on hard, non-porous environmental surfaces:

This product has demonstrated effectiveness against Onfluenza A virus tested and listed on the label) and is expected ID inactivaiB all influenza A viruses including Pandemic 2009 H1N1 (for merly called swine flu). Adenovirus 1 vpe 2. Cytnmegalovirus. HBV (Hepatitis B Virus). HCV (Hepatitis C Virus), Herpes Simplex type 1Virus, Herpes Simplex type 2 Virus, HIV-1 (AIDS Virus) Human Coronavirus, Influenza NBrazil Virus, Influenza NViCIDria (H3N2) Virus, Influenza A2 Asian Virus, Influenza B Virus (Allen strain), Influenza C Virus (Taylor strain), Measles Virus

Parainfluenza Virus type 1, Poliovirus type 1 (Chat strain) 30 minutes contact time, Respiratory Syncytial Virus, Rotavirus, vaccinia Virus

KILLS HIV. HCV & HBV ON PRECLEANED ENVIRONMENTAL SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLDDD.tliDDY FLUIDS in health care selling or other settings in which there is an expected likelihood of soiling of inanimaiB surfaceS/objects with bodyfluids and in which the surfaceS/objects likely ID be soiled with blood or body fluids can be associaiBd with the potential for transmission of human immunodeficiency virus Type 1 (HIV-1) (associated w h

AIDS), Hepatitis C Virus (HCV) and Hepatitis B Virus. SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1, HCV &

HBV ON SURFACES/OBJECTS SOILED WITH BLDDD/BODY FWIDS

Specific barrier prorection items ID be used when handling items soiled with blood or body fluids are disposable latex gloves, gowns, masks and eye coverings. CLEANING PROCEDURE: Blood and other body fluids must be thoroughly cleaned from surfaces and objects before application of this product, DISPOSAL DF INFECTIOUS MATERIALS; Blood and other body fluids, cleaning materials and clothing must be autholaved and disposed of according ID Federal, State and local regulations for infectious waste disposal. CONTACT TIME: Leave surfaces wet for 30 seconds for HIV-1 and 10 minutes for HCV and HB\l The contact time for the viruses, fungi and bacteria listed on this label is 10 minutes except for Polio virus Type 1 (Chat strain) which is 30 minutes. LAUNDRY ADDITIVE (RESIDUAL BACTERIOSTATIC AND RESIDUAL SELF SANITIZING ACTIV

ny linder conditions of high relative humiday driver contamination) against ODOR-CAUSING BACTERIA FOR INSTITUTIONAL. INDUSTRIAL AND HOSPITAL USE. This product sanitizes laundry such as bedspreads, sheets, pillowcases, diapers, towels, and other wet linens by controlling amVor reducing the growth of odor-causing bacteria. n can be used in industrial and institutional areas such as motels, hotel chains, nursing homes and hospitals. This product is used as an addition ID the final rinse cycle. Add 8 fluid ounces of this product per 100 lbs.

This product, in the presence of a - 100% organic soil load, diluted 1:64 (2 ounces per

sprayer applications use a coarse spray device. Allow ID remain wet for 10 minutes. Then remove excess liquid and rinse the surface with potable waiBr. For Use on Non-Food Contlct Surfaces as a General Disinfectant in the Brewery Industry: Use

of dry laundry tv the final rinse cycle water (200 ppm). Wilhe product isID be diluted pnoriD adding 11 ID the final rinse cycle, use 1 ounce per gallon of water and then add ID the washwheel in the final rinse cycle.