

Cleans. Disinfects. Deodorizes. Can be diluted for use with a mop and bucket, trigger sprayers, sponge or by soaking. A complete, chemically balanced disinfectant and sanitizer that provides clear use solutions even in the presence of hard water. Cross-contamination is of major housekeeping concern. Cross-contamination is of major food safety concern. This product has been formulated to aid in the reduction of cross-contamination not only in hospitals, but in schools, institutions and industry. This product is designed to help prevent cross-contamination that can lead to nosocomial infections. Use this product: •as a disinfectant on hard non-porous surfaces •as a sanitizer on dishes, glassware and utensils. •in federally inspected meat and poultry plants (as a sanitizer for all surfaces not always requiring a rinse). •to disinfect sinks and tubs. •in kitchens, bathrooms and other areas. Use in hospitals, medical and dental offices, nursing homes, day care centers, nurseries, restaurants, bars, cafeterias, institutional kitchens, food preparation and storage areas, convenience stores, institutions, schools and colleges, athletic facilities, locker rooms, dressing rooms, exercise facilities, food processing plants, dairy farms, airports, hotels and motels, office buildings, tanning salons and tattoo parlors, boats, cruise ships, and airplanes. Use on washable hard nonporous surfaces: such as 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, refrigerated storage and display equipment, food bins, kitchen equipment, food processors, blenders, cabinets, tables, chairs, desks, telephones, door knobs, garbage cans, and other hard nonporous surfaces of metal, stainless steel, glazed porcelain, glazed ceramic, plastic and enameled surfaces. A concentrated one-step(Hospital) disinfectant that is effective against a broad spectrum of bacteria. is virucidal*, fungicidal and eliminates odor causing bacteria when used as directed. A hospital disinfectant at (3.5 oz. per 4.5 gallons of water); this product kills: Bacteria: Pseudomonas aeruginosa, Staphylococcus aureus (Staph), Salmonella choleraesuis Viruses: *Herpes Simplex Type 1, *Herpes Simplex Type 2, *Influenza A2/Hong Kong Fungi: Trichophyton mentagrophytes (Athlete's Foot Fungus)



This product meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces. This product is an effective sanitizer for use on food contact surfaces in 60 seconds. 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 food contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation. This product fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1999 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. This product has been cleared by the FDA in 21CFR 178.1010 for use on food processing equipment, utensils and other food-contact articles at a concentration of 150-400 ppm active.

Dilution: Disinfection (1:164) 3.5 oz. per 4.5 gallons of water (450 ppm active quat)
 Sanitizer (1:376) 2.0 oz. per 5.75 gallons of water (200 ppm active quat)
 Sanitizer (1:496) 2.0 oz. per 7.75 gallons of water (150 ppm active quat)

DIRECTIONS FOR USE

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

DISINFECTION/VIRUCIDAL* DIRECTIONS

Add 3.5 oz of product per 4.5 gallons of water to disinfect hard, nonporous surfaces. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected. Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface, rub with brush, sponge or cloth. Do not breathe spray. **Note:** For spray applications, cover or remove all food products. Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled. Rinse food contact surfaces such as countertops, tables, picnic tables, appliances and/or stove tops with

Manufactured By:
CANBERRA CORPORATION
3610 Holland-Sylvania Rd.
Toledo, Ohio 43615

potable water prior to reuse. Do not use on glasses, dishes or utensils. For heavily soiled areas, a preliminary cleaning is recommended.

This product is not for use on medical device surfaces.

FUNGICIDAL DIRECTIONS

This product is an effective fungicide against Trichophyton mentagrophytes (the athlete's foot fungus) when used on surfaces in areas such as locker room, dressing rooms, shower and bath areas, exercise facilities. Follow disinfection directions. **TO SANITIZE FOOD CONTACT SURFACES:** Use 2 oz. of product per 5.75-7.75 gallons of water (0.25-0.34 oz. per gallon of water) (150-200 ppm active quat) (or equivalent dilution) for sanitizing of pre-cleaned hard nonporous food-contact surfaces. Apply recommended use-dilution with a cloth, sponge, coarse sprayer or by immersion, thoroughly wetting surfaces. Treated surfaces must remain wet for one (1) minute. Allow to air dry. Do not rinse. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface; rub with brush, sponge or cloth. Avoid breathing spray. **Note:** For sprayer applications, cover or remove all food products. Sanitize dishes, silverware, glasses, cooking utensils and other similar size food processing equipment by immersion. Prepare fresh solution for each use. For mechanical applications, use-solution may not be re-used for sanitizing but may be re-used for other purposes, such as cleaning. Wipe dry with sponge, mop or cloth or allow to air dry. Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

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 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 before application of the sanitizing solution. Apply a use solution of 2 oz. of product per 5.75-7.75 gallons of water (0.25-0.34 oz. per gallon of water) (150-200 ppm active quat) (or equivalent dilution) to the pre-cleaned hard surface, with a cloth, mop, sponge or sprayer, or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least one (1) minute (60 seconds) followed by adequate draining and air drying. Do not rinse. Prepare fresh solution for each use. For mechanical applications, use-solution may not be re-used for sanitizing but may be re-used for other purposes, such as cleaning. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge or brush. Immerse pre-cleaned dishes, silverware, glasses, cooking utensils and other similar size food processing equipment in a solution of 2 oz. of product per 5.75-7.75 gallons of water (0.25-0.34 oz. of product per gallon of water) (150-200 ppm active quat) (or equivalent dilution) for at least one (1) minute (60 seconds). Drain thoroughly and allow to air dry before re-use. Do not rinse.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS: 1. Scrape and pre-wash utensils and glasses whenever possible. 2. Wash with a good detergent or compatible cleaner. 3. Rinse with clean water. 4. Sanitize in a solution of 2 oz. of product per 5.75-7.75 gallons of water (0.25-0.34 oz. per gallon of water) (150-200 ppm active quat) (or equivalent dilution) for at least one (1) minute (60 seconds). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code. 5. Place sanitized utensils on a rack or drain board to air dry. **Note:** A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

PRECAUTIONARY STATEMENTS Hazards to Humans and Domestic Animals

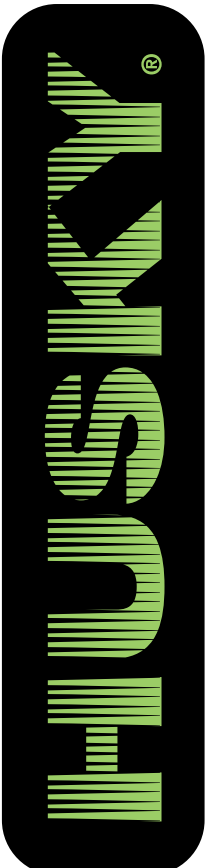
DANGER Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and rubber gloves when handling. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse.

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls. Do not reuse empty container. Discard in trash or recycle.



21703



Sanitizer/Virucidal
803

S/V DISINFECTANT

ANTIBACTERIAL, ONE-STEP DISINFECTANT- SANITIZER-FUNGICIDE-VIRUCIDE*-DEODORIZER, EFFECTIVE IN THE PRESENCE OF 5% SERUM CONTAMINATION FOR HOSPITAL, INSTITUTIONAL AND INDUSTRIAL USE FOR FARM, SCHOOL, DAIRY, RESTAURANT, FOOD HANDLING AND PROCESSING AREAS, BAR AND INSTITUTIONAL KITCHEN USE FOR USE IN FEDERALLY INSPECTED MEAT AND POULTRY PLANTS AN EFFECTIVE SANITIZER FOR FOOD CONTACT SURFACES CONTAINS NO PHOSPHOROUS

ACTIVE INGREDIENTS

Octyl decyl dimethyl ammonium chlorides	2.250%
Didecyl dimethyl ammonium chlorides	1.125%
Didecyl dimethyl ammonium chloride	1.125%
Alkyl (C ₁₂ , 50%, C ₁₂ , 40%, C ₁₆ , 10%) dimethyl benzyl ammonium chloride	3.000%
OTHER INGREDIENTS	92.500%
TOTAL	100.000%

Keep Out of Reach of Children

DANGER

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 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 further 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. See side panel for additional precautionary statements.

EPA REG. NO. 8155-12 EPA EST. 8155-OH-1

Net Contents: One Gallon (128 Fl. Oz.) 3.78 liters

