

U.S. ENVIRONMENTAL PROTECTION AGENCY

Office of Pesticide Programs
Antimicrobials Division (7510P)
1200 Pennsylvania Ave., N.W.
Washington, D.C. 20460

Sion (7510P) Ave., N.W. 97801-1 Date of Issuance:

7/29/22

NOTICE OF PESTICIDE:

X Registration
Reregistration
(under FIFRA, as amended)

Name of Pesticide Product:

Sani-TEST

Term of Issuance:

Unconditional

EPA Reg. Number:

Name and Address of Registrant (include ZIP Code):

Brian Hogan Agent for Sani-TEST Sani-TEST, LLC 7911 7th St.

Slatington, PA 18080

Electronic Transmittal: <u>brianhogan330@gmail.com</u>

Note: Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Antimicrobials Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby registered under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA).

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is unconditionally registered in accordance with FIFRA section 3(c)(5) provided that you:

1. Submit and/or cite all data required for registration/registration/registration review of your product when the Agency requires all registrants of similar products to submit such data.

Signature of Approving Official:	Date:
Demson Fuller, Product Manager Team 32 Antimicrobials Division (7510P), RMBI	7/29/22

EPA Form 8570-6

- 2. Make the following label changes before you release the product for shipment:
 - Revise the EPA Registration Number to read, "EPA Reg. No. 97801-1."
- 3. Submit one copy of the revised final printed label for the record before you release the product for shipment.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under FIFRA and is subject to review by the Agency. See FIFRA section 2(p)(2). If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) lists examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process, FIFRA section 12(a)(1)(B). Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Assurance.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. Your release for shipment of the product constitutes acceptance of these conditions. A stamped copy of the label is enclosed for your records. Please also note that the record for this product currently contains the following CSFs:

• Basic CSF dated 07/13/2021

If you have any questions, please contact Jack Hall by phone at (202)566-0731, or via email at hall.john.j@epa.gov

Sincerely,

Demson Fuller, Product Manager 32 Regulatory Management Branch I Antimicrobials Division (7510P) Office of Pesticide Program

Enclosure

NOTES:

Italicized text is for information purposes and is not to be considered as part of the final label. All text in brackets [] is optional and may or may not be used on any particular final label. X is a placeholder for any number.

Sani-TEST

ACCEPTED

07/29/2022

Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 97801-1

 ACTIVE INGREDIENT

 Hypochlorous acid
 0.0134%

 OTHER INGREDIENTS
 99.9866%

 TOTAL
 100.0000%

MANUFACTURED BY OR UNDER LICENSE FROM

Sani-TEST, LLC
7911 7th St. EPA Est. No. ______
Slatington, PA 18080 EPA Reg. No. 97801-1

NET CONTENTS

[X FL. OZ.] [X QT.] [X GAL.] [X ML.] [X L.]

KEEP OUT OF THE REACH OF CHILDREN

Use [for disinfection applications] within [4 months] [120 days] [after being produced] [or test with chlorine test kit or strips to verify minimum concentration of 163 ppm FAC before use].

Date produced	

PRECAUTIONARY STATEMENTS

Do not use with other household chemicals.

No Personal Protective Equipment [such as gloves, goggles, masks or respirators] [are] required [for use].

OPTIONAL MARKETING STATEMENTS

Contains 181 ppm [Free Available Chlorine] [FAC]

Broad Spectrum Disinfectant

Hospital Disinfectant

Broad Spectrum Hospital Disinfectant

[Proven] [Verified] 99.9% Effective [Against Bacteria]

Eliminates 99.9% Bacteria and Human Coronavirus

[Proven] [Verified] 99.9% Effective Against Bacteria, Human Coronavirus, and Germs*

[Proven] [Verified] 99.9% Effective Against Bacteria, Germs* and Viruses**

[Broad Spectrum] [Hospital] Virucidal and Bactericidal Disinfectant

Commercial Disinfectant

Household Disinfectant

[3 in 1] [Formula] [:] Disinfectant/Cleaner/Deodorizer

Cleaner/Deodorizer/Disinfectant

[Multi-purpose] Cleaner, Disinfectant and Deodorizer

[Multi-surface] Disinfectant [Spray] for hard, non-porous surfaces

[Antimicrobial] [Antibacterial] [Disinfectant]

Disinfecting formula

[Disinfectant] [Spray] [Solution] – [For][for] Food Contact Surfaces

IONIClean [Spray]

Sani-TEST [Station] [Spray] [Solution]

DISINFECTING CLAIMS - Hard, non-porous surface

[Destroys] [Eliminates] [Kills] 99.9% of [Bacteria], [Germs*] [and Viruses**]

[Bacteria and Viruses**] [on hard, non-porous surfaces]

[Kills] [Eliminates] 99.9% of bacteria

[Kills] [Eliminates] 99.9% of germs*

[Kills] [Eliminates] 99.999% of viruses**

Nature's Bacteria Killer

Nature's Germ Killer*

Nature's Virus Killer**

Bactericide

Bactericidal

Germicide*

Germicidal*

Virucide**

Virucidal**

Kills Staphylococcus aureus, Psuedomonas aeruginosa, and Human Coronavirus

[Effective against] [Kills] [insert organism from table] [in the presence of organic soil load [5% blood serum]]

[Eliminates] [Kills] 99.9% of [bacteria] [and] [viruses] that [hide] [lurk] where you [touch] [breathe] [work] [play] [live]

[Eliminate[s] 99.9%] [Kill[s] 99.9%] [Effective against] Staphylococcus aureus

[Eliminate[s] 99.9%] [Kill[s] 99.9%] [Effective against] Pseudomonas aeruginosa

[Eliminate[s] 99.999%] [Kill[s] 99.999%] [Effective against] Human Coronavirus

[Kills] [Effective against] pathogens*

Kills [odor-causing] bacteria

Kills [common] [household*] [bacteria] [and] [viruses**] [on surfaces] [you touch most]

Tough on [Bacteria] [Germs*] [and] [Viruses**]

[Stops] [prevents] the growth of odor-causing bacteria

[Eliminates] [Kills] 99.9% [Name of microorganism[s] in Organism Table] [in 10 minutes]

Kills 99.9% of [bacteria] [germs*] [and] [viruses**] [in 10 minutes]

99.9% effective against bacteria

99.999% effective against the Human Coronavirus

Disinfects without [any] [harsh] [chemical[s]] [residue[s]] [in 10 minutes] [Eliminates] [Kills] 99.9% of [household*] bacteria commonly found in [the] [kitchen] [and] [bathroom] on hard, non-porous surfaces [in 10 minutes] Kills germs* [in 10 minutes]

Cleans while it kills germs* when used according to disinfection directions [Eliminates] [Kills] odor-causing bacteria

Household Disinfectant for hard, non-porous surfaces Office Disinfectant for hard, non-porous surfaces Day Care Disinfectant for hard, non-porous surfaces Institutional Disinfectant for hard, non-porous surfaces Restaurant Disinfectant for hard, non-porous surfaces Kitchen Disinfectant for hard, non-porous surfaces Consumer Disinfectant for hard, non-porous surfaces Commercial Disinfectant for hard, non-porous surfaces Cruise Line Disinfectant for hard, non-porous surfaces Freight Line Disinfectant for hard, non-porous surfaces Hospital Disinfectant for hard, non-porous surfaces Hospitality Disinfectant for hard, non-porous surfaces Industrial Disinfectant for hard, non-porous surfaces Janitorial Disinfectant for hard, non-porous surfaces Nursery Disinfectant for hard, non-porous surfaces Public Transportation Disinfectant for hard, non-porous surfaces Residential Line Disinfectant for hard, non-porous surfaces Retail Disinfectant for hard, non-porous surfaces Oil [and] [gas] Disinfectant for hard, non-porous surfaces Dental Office Disinfectant for hard, non-porous surfaces Medical Office Disinfectant for hard, non-porous surfaces

Home Care
School Care
Day Care
Office Care
Warehouse Care
Theater Care
Boat Care
Marine Care
Restaurant Care
Restroom Care

Bathroom Care

Child Care

Nursery Care

Healthcare

Health Care

Dental Office Care

Medical Office Care

Hotel Care

Institutional Care

Temple Care

Church Care

Equine Care

Stable Care

Dairy Care

Farm Care

Gym Care

Studio Care

Laundry Care

SmartPhone Care

Clean Care

Agricultural [Facilities] [Equipment] Surface Care

Disinfects [common] household hard, non-porous surfaces

Effectively disinfects hard, non-porous [, environmental] surfaces

For daily [disinfection] use

Inspired by how you [want] [need] to [clean and] disinfect

Invented to [clean and] disinfect the way you [want] [need]

Leaves surfaces [clean and] disinfected

One-step cleaner [,deodorizer] and disinfectant when used according to disinfection directions

The answer to your [cleaning and] disinfecting needs

The convenient way to [clean and] disinfect

Use in public or common places where [bacteria] [and/or] [viruses] may be

of concern on hard, non-porous surfaces

Latest in [cleaning] [and] [disinfection] technology

Leaves a streak-free shine

Makes your job easier

Convenient To Use

[Anywhere] [and] [Everywhere] hard surface [disinfectant] [disinfecting] [spray] [solution]

Tough on bacteria, easy on surfaces

[Daily] [Disinfecting] [Surface] [Cleaner] [and] [Disinfectant]

For [daily] [everyday] use

[Disinfecting] [Disinfectant] [Spray] [Solution]

[Innovative] [Breakthrough] [Clean & Simple] [Technology]

[Patented] [Patent Pending] [Disinfectant] [Disinfection] Technology

[All] Natural [Ingredients]

Green

Clear [liquid] [formula]

Non-polluting

After use turns into harmless dilute saline solution

Non-greasy

[Contains] No [Harsh] [Harmful] [Lingering] [Hazardous] [Toxic] [Chemicals] [Chemical] [Fumes]

Non-abrasive

[Free from] [Contains no] [Alcohol] [Quaternary Ammonium Compounds] [Carcinogens] [BPA] [Phenols] [VOCs] [Phosphates] [Fragrances] [Dyes] [Bleach]

Non-flammable

[Alcohol] [Quaternary Ammonium Compound] [Carcinogen] [Phenol] [VOC] [Phosphate] [Fragrance] [Dye] [Bleach] [- Free]

Does not discolor

Color-safe

No Accidental Whitening

Will not [whiten] [bleach] [discolor] [surfaces] [fabrics] [or] [clothing]

[Leaves] no [chemical] residue

No rinsing [necessary]

[Fragrance Free] [No Harsh Fumes] [No Harsh Chemicals]

Use without gloves

No gloves [mask] [or goggles] required

Clean & Simple. [No Harsh Chemicals]

No mixing [of [harsh] chemicals] required

No harsh chemical[s] [,] [fumes] [or] [strong] [bad] [smelly] [odors].

[Disinfects and] Deodorizes by killing the bacteria that causes odors

Eliminates odors at their source

Eliminates [Removes] [smoke] [urine] [feces] [fish] [foul] [body] odors Eliminates [Removes] pet odors [like] [urine] [feces] [vomit] ["wet dog" smell]

Eliminates [Removes] odors [caused by bacteria] [in the kitchen and bathroom]

[Fresh] [Clean] [Light] [Airy] [Mild] Scent

[Use] [For] [for] a fresh [smelling] [home] [office] [kitchen] [environment] [Product Name] is a clear liquid with a [slight] [clean] [chorine] smell

Mild [cleaning] [cleaner]

[Mild] enough for use [on] [in] [or] [throughout] [the] [insert use site[s] from tables 1-4]

[Mild] for use on [insert use surface[s] from tables 1-4]

[A] [Mild] [mild] way to [clean,] [deodorize] [and] [disinfect] [list any use sites from Table 1 or 3]

[Mild] [enough] to use on any water-safe hard, non-porous surface,

[including] [list any surface from Table 1 or Table 2]

(Clean and) Disinfect without rinsing

A [mild] way to clean [and disinfect]

Hypochlorous Acid [[HOCI]] Solution

Active ingredient: hypochlorous acid [[HOCI]] derived from naturally occurring salt minerals and water

Derived from naturally occurring minerals and pure water

Claims for Hard, Non-porous Surfaces

This product was tested according to AOAC efficacy test methods [Cleans] [,] Disinfects [and Deodorizes] Acute Medical Care Facilities Effective against {Name organism from Organism Table} [in 10 minutes] in acute medical care facilities

Kills 99.9% of [bacteria] [and viruses**] in [ten] [10] min[utes] on hard, nonporous surfaces

Ready to use Disinfectant

Effective against {Name organism from Organism Table}

Kills [bacteria] [germs*] [and] [viruses**] on CPAP [machines] [breathing masks]

Kills [bacteria] [germs*] on [orthotics] [shoe inserts]

Specially designed and approved for use in dentist office[s] [cleaning and disinfection applications]

Specially [formulated] [designed] and approved for use in doctors' office[s] [cleaning and disinfection applications]

Specially [formulated] [designed] and approved for use [in] [on] {insert use site from Tables 1-4} [cleaning and disinfection applications]

[Effective disinfectant] [Approved for use] on food contact surfaces

[Effective disinfectant] [Approved for use] on food preparation surfaces

[Effective disinfectant] [Approved for use] on food [and beverage] processing equipment

[Effective disinfectant] [Approved for use] on food [and beverage] facilities Kitchen disinfectant

Food contact surface [cleaner] [and] [disinfectant]

For [cleaning] [and] [disinfecting] [food service] [dining tables] [food contact surfaces]

[Destroys] [Eliminates] 99.9% of [common] pathogens*

Restaurant Cleaner and Disinfectant

For [cleaning] [and] disinfecting {insert one or more of the items listed on Tables 1-4}

For restaurant use

For restaurant use on hard, non-porous surfaces in the kitchen, bar, bathrooms, and public areas, and on tables, countertops, and seating Specially designed and approved for use in all restaurant cleaning and disinfection applications

Specially designed and approved for all Fast Food Restaurant cleaning and disinfection applications

[Eliminates] [Removes] food odors [like] [garlic] [fish] [onion]

[Great] For [cleaning] [disinfecting] hospitality equipment [including] [food and beverage]

[Clean and] [Disinfect] Food and Beverage Equipment

Destroy [bacteria] [germs*] [and viruses**] found on [food] [beverage] [recreation] [zoo] [museum] equipment

[Daily] [Everyday] Surface Cleaner [and] [Disinfectant] for catering equipment

Specially designed and approved for use in hotel cleaning and disinfection applications

Specially designed and approved for use in trade show cleaning and disinfection applications

[Home] [Bathroom] [Office] [Kitchen] Cleaner and Disinfectant on hard, non-porous surfaces

Great for [daily] use on hard, non-porous surfaces [all around] [the] [house] [home] [kitchen] [bathroom] [office]

[Daily] Kitchen [cleaner] [spray] [disinfectant] [solution] on hard, non-porous surfaces

Leaves your [kitchen] [home] [house] [bathroom] [office] [smelling] [clean] [and] [disinfected]

Perfect [size] for [use all around the] [house] [bathrooms] [kitchens] [offices] [The] [simple] [All-In-One] solution for the [home] [office]

Use for a fresh kitchen

For use on hard, non-porous surfaces [all] [around] [throughout] the [home] [kitchen] [house] [bathroom] [office]

A [new] technology that can be used [anywhere] around your home [on the surfaces touched most.]

[Use] for [preschool] [daycare] [office] [assisted living] [senior care] [office] [kitchen] hard, non-porous surfaces

Worry free [color-safe] spray [that you can use around the] [house] [office] For use on all [home] [kitchen] [bathroom] [office] hard non-porous surfaces [Daily] [antibacterial] [cleaner] [spray] on hard, non-porous surfaces disinfectant] [solution], when used according to disinfection directions Clothing Refresher

For a cleaner, fresher [bathroom] [kitchen] [home] [house] Specially designed and approved for all [home] [office] cleaning and disinfection applications on hard, non-porous surfaces

[Nursery] [Day Care] Cleaner and Disinfectant

For [Nurseries] [Daycare[s]] [Preschool[s]] [School[s]] [Nursing Homes] Rinse-Free Spray; use [on] [around] [pacifiers] [teethers] [highchairs] [and] [toys]

Worry Free Use on Nursery [Toys] [Games] [Surfaces] [Equipment]
Daily [Everyday] [Nursery] [Daycare] [Preschool] [School] [University]
[Institutional] [Surface] Cleaner and Disinfectant
[No Rinse.] [Just] [Spray] [or] [Wipe]
[Creet] For Use in [Newborn] [Newborn]

[Great] For Use in [Newborn] [Neonatal] Nurseries Spray [anywhere] [everywhere] on hard surfaces

Athletic Facility Cleaner and Disinfectant

[Great] For [cleaning] [disinfecting] workout [gym[s]] [equipment] [machines] Daily [Everyday] Surface Cleaner [and] [Disinfectant] for [gym[s]] [martial arts] [yoga studios] [lounge] [sitting areas]

Rinse-Free Spray on [workout] equipment [machines]

Great for cleaning [yoga] [aerobic] [mats] [gear] [rooms]

[Great] for children's [play] [workout] [gear] [equipment]

[Great] for [cleaning][disinfecting] [gyms] [martial arts] [yoga studios] [locker rooms] [showers]

[Non-corrosive] [Great] For cleaning [metal] gym [weights] [dumbbells]

[barbells] [bars] [handles] [equipment] [machines]

[Great] for [cleaning] [disinfecting] gym[s] [lounge] [sitting areas]

[The] gym germ* killer

Specially designed and approved for use in fitness centers [cleaning and disinfection applications]

Religious Institution Cleaner and Disinfectant

Specially designed and approved for use in churches, temples, synagogues and religious building[s] [cleaning and disinfection applications]

Cruise Ship Cleaner and Disinfectant

[Great] for [cleaning] [disinfecting] Cruise [ships] [liners]

[Clean] [Disinfect] [guest][cabin[s]] [rooms] [areas]

Daily [Everyday] Surface Cleaner [and] [Disinfectant] [for] cruise [ships] [liners]

[Great] For [cleaning] [disinfecting] [cabin[s]] [guest] [rooms] [areas] [disinfecting] [food service] [dining] areas

For [disinfecting] cruise [food service] [sports] [bars] [lounges] [pubs] [Innovative] [breakthrough] for [cleaning] [disinfecting] [technology] for cruise ships

For [disinfecting] [food service] [dining] [buffets]

Kills [bacteria] [germs*] in [cruise] [marine] [vessel[s]] [ship[s]] [bathroom[s]]

Great for cleaning yoga [mats] [gear] [rooms]

For [cruise] workout [gyms] [equipment] [machines]

[Great] For children's [play] [workout] [gear] [equipment]

[Great] For [children's] [arcade] [laser tag] [cleaning] [disinfecting]

[Great] For [disinfecting] [cleaning] [VR] [virtual reality] [headsets] [equipment]

Cruise Ship [Airline] [Train] [Rail] food processing [preparation] areas [Great] For [cleaning] [disinfecting] cruise [ship] [lounge[s]] [sitting areas]

Specially designed and approved for use in cruise ship cleaning and disinfection applications

For [a] cleaner, fresher [pet area[s]], [kennel[s]], [litter box[es]], [cage[es]] Use [around] [to clean] pet [water] [food bowls]

[Destroys] [Eliminates] [Kills] [[99.9%]] of germs* on hard, non-porous surfaces of [animal] [pet] toys

[Destroys] [Eliminates] [Kills] [[99.9%]] of germs* on hard, non-porous surfaces of [animal] [pet] chew toys

Spray on pet chew toys, no rinse required

[Destroys] [Eliminates] [Kills] [[99.9%]] of germs* found on hard, non-porous surfaces of chew toys

Reduce[s] the spread of germs* on treated hard, non-porous surfaces of [chew toys] [kennel[s]] [litter box[es]]

[Destroys] [Eliminates] [Kills] [99.9%]] of [germs*] [viruses**] [bacteria], yet effective enough to use on pet [cages] [crates]

Use to keep [pet cages] [dog crates] [cat crates] [pet areas] clean and free of 99.9% of germs* (use in accordance with disinfection instructions)

Worry free use in [kennels] [litter box] [pet areas]

For pet [living] areas

[Stops] [prevents] pet odors from bacteria

Hard, Non-porous Surface Pet Facilities and Equipment Disinfectant

No worries about pet licking after cleaning

Fragrance Free

Cleans up the pet mess and kills the germs* [on hard [non- porous] surfaces]

[Non-porous, Hard Surface] Kennel Disinfectant

Kills odor causing [pet] bacteria

Eliminate [[99.9%] of] Germs*

[Product Name] [disinfectant] [is [a] [the] pet area] [disinfecting]

[disinfectant] [cleaner] [that] kills [99.9%] [of] germs* [and] [is mild enough for pet [living] areas]

Worry free use in [kennels] [litter box] [pet areas] [baby rooms] [nurseries]

Agricultural [Facilities] Disinfectant Spray

Agricultural [Facilities] Spray

[Great] for [cleaning] [and] [disinfecting] agricultural [equipment]

[machinery] (use in accordance with disinfection instructions)

[Great] for [cleaning] [and] [disinfecting] [poultry] [bovine] [equine] [and] [swine] [areas] [housing] [stables] [barns]

[Innovative] [Breakthrough] for [cleaning] [and] [disinfecting] [technology] for [agriculture] [poultry] [bovine] [equine] [swine] [recreation] [zoo] [museum] [equipment] [guest room[s]] [areas] [barns] [stables] hard, non-porous surfaces

Specially designed for use in agricultural and livestock [cleaning and disinfection applications]

Specially designed for use in equine cleaning and disinfection applications

Ready-to-Use Disinfectant [Formula]

Ready To Use - No Dilution Required - No Hassle

No dilution or mixing required

No rinse formula

No rinsing required

No wiping required

Disinfect without rinsing

One step cleaner/disinfectant, when used according to disinfection directions

Aids in the reduction of cross-contamination between treated surfaces

Assures proper disinfectant strength and product effectiveness

Can be sprayed, sponged, wiped, dipped, or immersed

Cleans and disinfects [insert use site[s] from Tables 1-4]

Cleans and disinfects hard, non-porous surfaces

Cleans, [deodorizes] [and] disinfects

[Denatures] [Breaks Down] [Deactivates] [Eliminates] [Destroys] [Cleans] [Removes] [non-living] allergens [[such as] [like] [dust mite matter [particles]] [dust mite debris] [cockroach matter] [particles] [cockroach debris] [pet dander [found in dust]] [dog dander] [cat dander] [pollen [particles]]

Disinfects hard, non-porous surfaces [throughout the [insert use site[s] from Tables 1-4]

Designed for practical use

Designed to save you time

Convenient disinfecting [throughout the [insert the use site[s] from Tables 1-4]

For use in [insert one or more of the use sites listed on the label]

For use on [insert one or more of the use surfaces listed on the label]

For use on high touch surfaces

One-step cleaning and disinfecting, when used according to disinfection directions

Ready to use

Leaves no [sticky] [greasy] [flammable] [harmful] [harsh] [chemical] [residual] [residue] [on surfaces] [after drying]

Can help reduce cross contamination between treated hard, non-porous surfaces

Use where reduction of cross-contamination between treated surfaces is of prime importance

Disinfectant cleaner designed for hard, non-porous environmental surfaces in [health care facilities] [or] [insert use site[s] from table 1]]

Ready-to-use [cruise line] [daycare] [dental] [doctor's office] [medical facility] [hospital] [household] [institutional] [residential] disinfectant

For use in [list any use site[s] from Tables 1-4] [applications] [environment] Disinfect hard, non-porous kitchen surfaces

Disinfectant to go

A [great] [new] way to clean [{list any use sites from Table 1 or 3}] [Great] For [cleaning][disinfecting] [{list any use sites from Table 1 or 3}] Great for [daycare] [lavatory] [bathroom][restaurant] [office] [school] [nursing home] use!

Just spray [and] let dry [or wipe dry] - [no rinsing [is] necessary] Leaves surfaces shiny

No rinse required [[even] on food contact surfaces]

For [hard, non-porous] surfaces

Disinfect food service operations [dining areas] [countertops] [checkouts]

Use [daily] [everyday]

[Use] for quick clean-ups

Try me[!]

Convenient to use

Convenient way to disinfect

Rinse [FREE] [Free]

No Rinse [Required]

*ORGANISM TABLE FOR DISINFECTING APPLICATIONS

This product has been tested and found effective against the following microorganisms:

Bacteria: Broad-Spectrum and Hospital	Contact Time
Staphylococcus aureus [ATCC 6538]	10 min
Pseudomonas aeruginosa [ATCC 15442]	10 min
**Viruses	
Human Coronavirus 229E [VR-740]	10 min
-	

[Economy] [institutional] [value] size -or- pack

[Economy] [value]

Made in the USA [may include graphic of American flag]

[Economical] [Economy] [Great] [Mini] [Mega] [Multi] [Super] [Sample]

[Trial] [Travel] [Personal] [Purse] [Value] [Pack] [Refill] [Size]

Ergonomic [bottle] [design]

[Disinfects] [Clean[s]] [Cleaning] XX square feet of [home] [floor] [space]

[area] [per [XX] [fl] [fluid] [oz][bottle]]

[Your # 1 Choice] [For Cleaning and Disinfection]

[Try it yourself]

Spray [bottle]

[Try it yourself] [and] [Love it]]

Trigger [spray] [bottle]

DIRECTIONS FOR USE

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

HARD NON-POROUS SURFACE DISINFECTION

[Apply] [Spray, Sponge, Wipe, Dip, Mop or Immerse] on surface [until visibly wet]. Allow surface to remain visibly wet for 10 minutes. Allow to air dry or wipe dry with a clean microfiber cloth, dish towel, or paper towel. [No rinsing necessary, even on food contact surfaces.] For visibly soiled surfaces, [a] pre-cleaning [step] is required.

GENERAL CLEANING AND DEODORIZING DIRECTIONS

[To] Clean Non-Porous [Food Contact] Surfaces – and/or – Floors: [Apply] [Spray, Sponge, Wipe, Dip, Mop] [or] [Immerse] to soiled areas or surface, then wipe or scrub clean. This product can be used to clean various stains and organics including the following: bathtub ring, beverage stains, blood, body oils, coffee [stains], dead skin, dirt, fecal matter, fingerprints, food residue[s], fruit [stains], grease, laboratory stains, mildew stains, mold stains, [other] common soils and stains, [other] organic matter, pet odor, rust, tea [stains], urine [stains], vomit [stains].

[To] Clean, and Disinfect Toilet Bowls – and/or – Urinals – and/or Bidets – above the waterline: Remove visible soil prior to disinfection. Empty toilet bowl or urinal and liberally apply to exposed surfaces including under the rim with a cloth, mop, sponge or spray device until the surface is visibly wet. Brush or swab all surfaces thoroughly. Treated surfaces must remain wet for 10 minutes before flushing again. Allow to air dry.

[To] Deodorize: Spray until visibly wet. Let stand for ten minutes [to kill odor causing [bacteria] [microorganisms] [organisms]]. Then wipe dry. For visibly soiled areas, a preliminary cleaning is required.

[To] Clean Non-Porous Glass [Mirror[s]] [and] [Window[s]] [Surfaces]: [Apply] [Spray, Sponge, Wipe or Dip] solution with a spray bottle, microfiber cloth, cloth, paper towel, or sponge to soiled area or surface, then wipe, squeegee, or scrub clean. Remove residual wetness with dry microfiber cloth, paper towel or cloth. If hazy film or streaks appear after drying, wipe clean with a dry or slightly damp clean paper towel, cloth, or microfiber cloth.

To [Clean and] Disinfect Water Sensitive [Electronic] Equipment, Hard, Non-Porous Surfaces

Completely power off electrical equipment prior to treatment. Pre-clean soils from external surfaces to be disinfected with a clean paper towel, cloth, microfiber towel, wipe or sponge, which may be dry or slightly wetted with this product. Carefully apply [Product Name] using a cloth or spray device. Avoid over soaking and prevent pooled or puddled areas. Treated surfaces must remain visibly wet for 10 minutes. Reapply as necessary to keep visibly wet for 10 minutes. Do not rinse. Allow surfaces to air dry. If hazy film or streaks appear, wipe clean with a dry or slightly damp clean paper towel, cloth, or microfiber. Do not restore power to electronic equipment until thoroughly dry.

DIRECTIONS FOR MEAT AND POULTRY PLANTS AND DAIRIES

Prior to use in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following the use of this product on previously cleaned hard, non-porous surfaces, provided that the surfaces are adequately drained before contact with food so that little or no residue remains. Apply [Product Name] disinfecting solution to pre-cleaned hard surfaces by visibly wetting surfaces with a cloth, mop, sponge, sprayer, or by immersion. Surfaces should remain visibly wet for 10 minutes followed by adequate draining and air-drying.

DIRECTIONS FOR DISINFECTING FOOD PROCESSING EQUIPMENT AND FOOD CONTACT ARTICLES REGULATED BY 21CFR178.1010 AND 40 CFR180.940:

- 1. Scrape, flush or presoak articles to remove visible food particles and soil.
- 2. Thoroughly wash articles in an appropriate detergent or cleaner.
- 3. Rinse articles thoroughly with potable water
- 4. Disinfect articles by immersion in [Product Name] disinfecting solution. Articles too large for immersion should be thoroughly wetted with disinfecting solution by rinsing, spraying or swabbing.
- 5. Remove immersed items from solution to drain and air dry. Non-immersed items should also be allowed to air dry.]

BEVERAGE DISPENSING EQUIPMENT DISINFECTING DIRECTIONS:

[For] Disinfecting of bottling or pre-mixed dispensing equipment: After cleaning, thoroughly rinse equipment with a potable water rinse. Fill equipment with [Product Name] and allow to remain in the equipment for at least 10 minutes. Disinfecting solution should be drained from the system. To ensure the removal of flavors, it is suggested that during changeover between products the system should be cleaned, rinsed, and flushed with the disinfecting solution for a least 1 minute. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed.

[FOR DISINFECTING IN FISHERIES, MILK, WINE, CITRUS, POTATO AND ICE CREAM PROCESSING PLANTS].

[For] use as a disinfectant on conveyor belts and equipment [to reduce or eliminate odors in the processing area]. Also for use on filling equipment to reduce bacteria. Follow directions for disinfecting food contact surfaces.

[To] [Clean and] [Remove and] [Destroy] [Reduce] Specified Allergens: Apply disinfecting solution with paper towel, cloth, mop, sponge, spray, dip or immersion. Treated surfaces must remain wet for 10 minutes. Allow surfaces to air dry.

AGRICULTURAL EQUIPMENT APPLICATIONS

For visibly soiled areas, a preliminary cleaning is required. Apply disinfecting solution with cloth, mop, sponge, spray, dip or immersion. Treated surfaces must remain wet for 10 minutes. Allow surfaces to air dry.

[Product Name] May Be Used as a Glove Dip or Boot Wash.

AGRICULTURAL APPLICATIONS

Cut Flowers or Plants: For longevity of cut flowers or plants, spray solution on plants or flowers to control bacteria growth.

NON-CRITICAL MEDICAL EQUIPMENT DISINFECTION
For Pre-cleaning Instruments, Equipment and Surfaces Prior to
Disinfection: Apply directly to the surface. Allow to remain wet for 2
minutes. Wipe surface using a paper or cloth towel to dry. Discard towel.

For Disinfecting Non-critical Instruments and Equipment Surfaces: Thoroughly pre-clean surfaces prior to disinfection. Apply directly to pre-cleaned surfaces, visibly wetting area to be disinfected. Allow the surface to be wet for 10 minutes at room temperature. Wipe surface using a paper or cloth towel to dry. Discard towel.

For Use as a Pre-cleaning Spray: Place instruments into suitable container. Spray disinfectant solution onto instruments so as to visibly wet all surfaces. Allow to remain wet for 30 seconds. Remove the instruments. Follow with appropriate cleaning and disinfection processes by following directions for that product. When the solution becomes diluted or visibly soiled, change solution.

The product is not to be used as a terminal sterilant/high level disinfectant on any surface or instrument that:

[1] is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or [2] contact intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body.

This product may be used to pre-clean or decontaminate critical or semicritical devices prior to sterilization or high-level disinfection.

Multipurpose broad-spectrum disinfectant for use in healthcare and other areas where control of cross contamination between treated hard non-porous surfaces is required. May be used for instrument precleaning and disinfection of non-critical instruments. May be used on hard non-porous surfaces such as {surface from Medical Hard Nonporous Surface Materials, Table 3}

FOOD SERVICE SURFACE DISINFECTION

Food Processing and Service Establishments: Before using this product, food products and packaging materials must be removed from the area or carefully protected. Spray, sponge, or wipe [Product Name] on surface until visibly wet. Allow surfaces to remain visibly wet for 10 minutes. [If desired] wipe with paper towel or clean dish towel. [Air dry.] [No rinsing necessary.] For visibly soiled surfaces, a pre-cleaning [step] is required. May be used on hard non-porous surfaces such as {surface from Food Service Hard Nonporous Surface Materials, Table 5}.

OIL AND GAS APPLICATIONS

Frac Water: For typical water treatment of water from non-potable water sources, mix 5 US gallons of [Product Name] with 360 US gallons of frac water to 2.5 ppm FAC or alternatively add enough [Product Name] to obtain a 0.1-0.5 ppm FAC residual after biocide load burden to mitigate and retard the growth of non-public health microorganisms such as anaerobic bacteria, aerobic bacteria and sulfate reducing bacteria to protect fracturing fluids, polymers and gels.

Sour Wells: For typical well treatment, slug dose 168 US gallons of [Product Name], or alternatively 42-420 gallons depending upon well parameters and conditions, into the well bore on a daily or weekly or monthly basis to maintain control of unwanted odors and non-public health microorganisms, reduce hydrogen sulfide gas and restore well integrity.

Produced Waters: For typical produced water and flow back water treatment, mix 21 US gallons of [Product Name] with 354 US gallons of produced water to 10.5 ppm FAC or alternatively add enough [Product Name] to obtain a 0.5 ppm FAC residual in the produced or flow back water after biocide load burden to retard the growth of non-public health microorganisms.

Heater Treaters, Hydrocarbon Storage Facilities & Gas Storage Wells: For typical storage facility treatment, mix 126 gallons of [Product Name] at or alternatively add enough [Product Name] to obtain a 0.5 ppm FAC residual into the water phase of the mixed hydrocarbon/water system to retard the growth of non-public health microorganisms, control unwanted odors and the formation of hydrogen sulfide, and reduce corrosion of the storage tanks.

Water Flood Injection Water: For typical water flood injection water treatment, mix 21 US gallons of [Product Name] with 354 US gallons of injection water to 10.5 ppm FAC or alternatively add enough [Product Name] to obtain a 0.1-0.5 ppm FAC residual to retard the growth of non-public health microorganisms and control slime in pipelines.

Oil and Gas Transmission Lines: For typical transmission line treatment, slug dose 42-420 US gallons at of [Product Name] into the transmission line on a daily or weekly basis to control unwanted non-public health microorganisms, such as SRB's, reduce microbiologically influenced corrosion [MIC] and remove the slime and associated sessile bacteria which can degrade pipeline integrity.

HARD, NON-POROUS SURFACES/USE SITES May be listed on product label in the singular/plural form TABLE 1 TYPICAL GENERAL USE SITES

- Airplanes
- Airports
- Arcades/Stadiums
- Arenas
- Attics
- Assisted Living
- Nursing homes
- Automobiles
- Automobile dealers
- Fleet vehicles
- Car rental agencies
- Steering wheel
- Baby bottles
- Baby strollers
- Baby swings
- Baby toys
- Basements
- Bathrooms
- Restrooms
- Bathroom [counter] tops
- Bathroom [surfaces]
- Shower [faucet]
 [door] [handle]
 [fixtures] [walls]
 [floor] [curtain]
- [Vinyl] shower curtains
- Sinks
- Sink [faucet] [fixtures][handles]
- Toilet [flushing]
 [handle] [seat]
 [surfaces] [exterior]
- Mirror
- Soap dispenser

- Towel dispenser
- Toilet paper dispenser
- Tissue dispenser
- [Baby] Cribs
- Playpens
- Potty chairs [seats]
- Baby bottles
- Buffets
- Butcher shops
- Freezers²
- [Car] [House] Keys
- Garbage Can
- [Computer] keyboards
- Bowling alleys
- Beverage bars
- Grills²
- Blinds
- [Diaper] changing tables
- Boats
- Boat interiors
- Booster chairs
- CPAP Devices
- Handrails
- Hard surface yoga mats
- [Empty] clothes hampers
- Breast pumps
- Breast pump parts
- [Empty] garbage

cans

- · Healthcare facilities
- High chairs
- High chair trays
- Cabinets
- Cabinet handles
- Cafeterias
- Casinos
- Campers
- Correctional Facilities
- Dish racks
- Dishwashers [interior] [exterior]
- Grocery stores
- [Grocery] checkout
- Grocery carts
- Gyms
- Locker rooms
- Can openers
- [Inside] Freezer[s] [interiors] [and] [exteriors] ²
- Car interiors
- Churches
- Religious Institutions
- Country clubs
- Entertainment venues
- Movie theaters
- Stage theaters
- Event venues
- Floors
- Food contact areas

- [surfaces]
- Food preparation areas [surfaces]
- Food serving [service] areas
- Funeral homes
- Tables
- Thermos
- Toasters²
- Tongs
- Food trays
- Food cases
- Counter[s]
- Countertop[s]
- Microwave[s]
 [interiors] [and]
 [exteriors] ²
- Kitchen
- Kitchen appliances²
- Kitchen [Counter] [tops]
- · Kitchen surfaces
- Kitchen tools
- Range hoods²
- Range tops²
- Knives
- Refrigerator[s]
 [interiors] [and]
 [exteriors]²
- Cupboards
- Dairy cases
- Day cares
- Desks
- Dentistry [Orthodontic]

- treatment areas
- Laundry rooms
- Light switches
- Locker areas
- Lunch pails
- Lunch boxes
- [Around] Toilets
- Toilet[s] [area][s]
- Doors
- Door handle[s]
- Door knob[s]
- Dormitories
- Dining room
- Dining room table[s]
- Drain boards
- Dryers
- Medicine dropper
- Salad bar
- Salad bar sneeze guard
- Mouthguard
- Neti Pot
- Newborn nurseries
- Neonatal nurseries
- Floors
- Faucets
- Offices
- Orthotics [shoe inserts]
- Oven²
- Oven doors
- Pacifiers
- Phones
- Piano keys

- Pipelines for oil and gas production
- Patio Furniture
- Recreational vehicles
- Recycling bins
- Religious buildings
- Residences
- Restaurants
- Schools
- School buses
- Pre-schools
- Colleges
 [Universities]
- Snack counters
- Stables
- Schools
- Stores
- Tiled fixtures
- Temples
- Toys
- Trains
- Train stations
- Plastic [vinyl] pool
- Universities
- Vanities
- Vanity table
- Walls
- Waste basket
- Water parks
- Windows
- Glass
- Wells for oil and gas production
- Windowsills
- Wineries

TABLE 2

² Allow surface[s] to adjust to room temperature before treating

TYPICAL USE SURFACES

- ABS
- Aluminum
- Baked Enamel
- Brushed [polished]
 Nickel
- Brushed Bronze
- Ceramic [Glazed]
 Tile
- Chrome
- Corian
- Formica
- Glass

- Linoleum
- Metal
- Melamine
- Non-Porous Plastic
- Plastic
 Laminate
- Polyacrylic
- Polycarbonate
- Polyethelyne
- Glazed Porcelain
- Glazed Porcelain
- EnamelSealed
 - Granite
- Sealed Marble

- Stainless Steel
- Vinyl
- Finished [Painted] Wood

TABLE 3 TYPICAL MEDICAL HARD NONPOROUS SURFACE SITES

- surfaces where disinfection is required
- acute care facilities
- [exam] [examination] tables
- [assisted living]
 [full care] nursing
 homes
- Autoclaves
- bed pans
- exterior surfaces of air vents
- [bed] [head] [foot] board
- bed railing
- behind and under wash basins
- external surfaces of dialysis machines
- external [medical] equipment surfaces
- blood banks
- nursing or nurses' stations
- blood glucose monitors
- [blood] [plasma]
 [semen] donation
 centers
- cabinet handles
- cabinets
- orthotics
- hard non-porous medical surfaces
- pipes
- bp monitors
- [plastic] [or] [vinyl] mattress covers
- ambulance or transport vehicles
- anesthesia rooms
- carts

- CATH labs or laboratory areas
- central services areas
- chemotherapy hoods
- CPAP Devices
- critical care units
- CCUs
- emergency rooms or ERs
- exam or examination rooms
- [eye] surgical centers
- footboards
- glucometer or bloodglucose monitors
- health care settingsor facilities
- home health care
- hospices
- high touch surfaces
- [hospital]
 [patient]bed
 railings or
 linings or frames
- [inner] [inside of]drawers
- IV poles
- mammograph yequipment
- patient chairs
- phone cradle
- ultrasound transducers
- IV Stands
- reception counters ordesks or areas
- shower fixtures
- stretchers
- wheelchairs
- external surfaces

- of respiratory equipment
- external surfaces of ultrasound transducers & probesmedical facilities
- medical or physicians or doctors' offices
- [neonatal intensivecare units] [NICU]
- newborn or neonatal nurseries
- nurse call [device][button] [cord]
- nursing homes
- rest homes
- operating room[s]
- OR[s]
- ophthalmic offices orthopedic[s]
- outpatient clinics
- outpatient surgicalcenters
- patient care areas
- patient restrooms
- patient rooms
- [pediatric]
 [exam[ination]
 [room[s]]
 [area[s]]
- Pharmacies
- physical therapyrooms or areas
- physician offices
- radiology or x rayrooms or areas
- recovery rooms
- rehabilitation

- respiratory therapyrooms or areas
- sill[s]
- surgery rooms or operating rooms or ORs
- [hospital] Kitchens

- Hospitals
- intensive care units
- Isolation areas
- Labs or Laboratories [medical] clinics
- Transport vehicles
- [TV]
 Remote[s]
 [controls]
- [Mayo]
 [instrument]
 stands

TABLE 4 TYPICAL FOOD SERVICE HARD NONPOROUS SURFACE SITES

- Surfaces where disinfection is required
- [Food] Processors
- [Meat], [Fish],
 [Poultry], [Produce]
 Washers
- Evaporators
- [Processing] Hand [power] tools [processing] vacuums
- [Refrigerated] food display equipment
- Baker equipment
- Bars
- Basins
- Beer [tap] lines
- Beverage [bottled water [juice] [beer] [liquor] [wine] plants
- Beverage bars
- Equipment bins
- Blanchers²
- Blenders
- Bottlers [breweries][distilleries][wineries][cafeterias]
- Bottling equipment
- Bread slicing machines
- Break rooms
- Buffet counters [cabinets]
- Canning equipment [carts]
- Cheese making equipment
- Chiller tanks²
- Choppers
- Clarifiers
- Cleaning in place [CIP]

- [Coffee] [Donut] [Bagel] shops
- Coffee and Tea equipment²
- Commercial [Institutional] kitchen
- Concession equipment
- Conveyor systems
- Cooking equipment²
- Coolers
- Counters [countertops]
- Crispers
- [Cruise ships]
 [airline] [rail] food
 processing
 [preparation] areas
- Cutters
- Hard, non-porous cutting boards
- Dairy [milk] [ice cream] processing plants
- Dairy cases
- Dairy farms [facilities]
- Dairy lines
- Deboners
- Delis
- Descalers
- Dicers
- Dining rooms [halls]
- Dish racks
- Drainboards
- Exterior surfaces of food cases
- Drinking fountains
- Dryers
- Eating
 - establishments
- Egg processing plants

- Evaporators
- Exterior surfaces of appliances²
- Exterior surfaces of dish racks
- Exterior surfaces of food trays
- Exterior surfaces of freezers hoods
- Exterior surfaces of microwave ovens²
- Exterior surfaces of refrigerators²
- Exterior surfaces of stoves or stovetops²
- Extractors
- Fast food chain [restaurant]
- Faucets
- Filleting machines
- Filling line equipment
- Filling, seaming, sealing and capping equipment
- Food [beverage] preparation and processing areas
- Food cases
- Food contact surfaces
- Food processing and fabrication areas
- Food processing equipment
- Food processing plants [facilities]
- Food service or processing establishments
- Food serving areas
- Food storage areas
- Food trays

- Freezers²
- [Fruit] [vegetable]
 [produce] [potato]
 processing facilities
- Fryers²
- Grills²
- Grinders
- Highchairs [trays]
- Hoists
- Homogenizers
- Hooks
- Hospitality establishment
- Ice cream machines² [equipment]
- Ice cream machines² [chests]
- Juicers Kettles
- Kitchen appliances
- Kitchen surfaces
- Labeling machines
- Liquor [Convenience] stores
- Lunch [box] [pail]
- Lunchrooms
- Meat [poultry] [fish] processing plants
- Meat [poultry] [fish] producing establishment
- Meat cutting machines
- Microwave[s] [oven]

- Milking machine equipment
- Millers
- Mixing equipment [mixers]
- Other food service establishments
- Outdoor furniture [excluding wood, frames and upholstery]
- Ovens²
- Packaging equipment
- Pasteurizers
- Pickers
- Picnic tables
- Plastic and other non-porous chopping block
- Plastic cutting board
- Pre-mixing equipment
- Processing vessels
- Pulpers
- Pumps
- Racks
- Ranges
- Refrigerator bins used for meat.
 Vegetables, fruit, eggs and dairy²
- Refrigerators²
- Rendering plants
- Restaurants
- Salad bar sneeze

- guards
- Salad bars
- Saws
- Scalders²
- Scales
- School kitchens
- Separators
- Shackles
- Shelving
- Shredders
- Sinks
- Skinning equipment
- Slicers
- Slush [Icee] machines [equipment]²
- Smokehouses
- Snack bars
- Snack counters
- Sorters
- Steam tables²
- Storage tanks
- Stovetops²
- Stuffers
- Supermarkets
- Tables
- Tanks
- Teat [cups] [tubes]
- Toasters
- Warming areas²
- Yogurt machines [equipment]

² Allow surface[s] to adjust to room temperature before treating

STORAGE AND DISPOSAL

Storage

Store in a closed opaque plastic container in a cool, dry area away from direct sunlight.

Disposal

After performing its disinfection function this product rapidly turns back into a dilute saline solution that may be used to water plants or may be safely poured down the drain or disposed at an approved waste disposal facility.

Container Handling

Container is refillable or may be disposed. To refill, transfer product from another container containing this same product to this empty, clean container. To dispose of container, empty remaining contents into application equipment, a drain receptacle, or use to water plants. Then offer for recycling if available, or puncture and dispose in a sanitary landfill, or by incineration, or by other procedures allowed by state and local authorities.

SAMPLE OPTIONAL PACKAGING RELATED ICONS/GRAPHICS

NOTE: The graphics and icons below are representative but style may vary.





















