StorOx® 2.0

BROAD SPECTRUM BACTERICIDE/FUNGICIDE DISINFECTANT AND SANITIZER

- **FOR USE AS A SANITIZER ON FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT**
- **FOR USE IN FRUIT AND VEGETABLE WASH WATERS TO CONTROL AND PREVENT SPOILAGE**
- **HELPS KEEP FRUITS AND VEGETABLES FRESHER LONGER**

KEEP OUT OF REACH OF CHILDREN

DANGER—*PELIGRO*

Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle.
(If you do not understand this label, find someone to explain it to you in detail.)

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. • Call a poison control center or doctor for treatment advice.
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 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. • 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 treatment advice.
Have the product container or label with you when calling a poison control center or doctor, or going for treatment. You may also contact 1-800-222-1222 for emergency medical treatment information.	
NOTE TO PHYSICIAN Probable mucosal damage may contraindicate the use of gastric lavage.	

FOR COMMERCIAL USE

ACTIVE INGREDIENTS:

Hydrogen Peroxide	27.0%
Peroxyacetic Acid	2.0%
OTHER INGREDIENTS:	71.0%
TOTAL:	100.0%

Sold by:

BioSafe Systems
22 Meadow Street East Hartford, CT 06108
1-888-273-3088 (toll-free)

EPA Registration No. 70299-7
EPA Establishment No. ■ 067441-IL-001 ■ 082521-GA-001 ■ 089546-NV-001 ■ 92957-MI-001

DATA RATES APPLY
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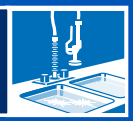

V29.1
042117

BioSafe Systems
22 Meadow Street East Hartford, CT 06108
1-888-273-3088 (toll-free)

Net Contents:
■ 2.5 ■ 5 ■ 30 ■ 55 ■ 275 gallons

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CORROSIVE: Causes irreversible eye damage and skin burns. May be fatal if inhaled or absorbed through the skin. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Do not breathe vapor or spray mist. Wear protective eyewear (goggles, face shield, or safety glasses), protective clothing and rubber gloves. 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. When spraying or fogging, wear a mask or pesticide respirator jointly approved by the Mine Safety and Health Administration and National Institute for Occupational Safety and Health.

PERSONAL PROTECTIVE EQUIPMENT (PPE)

Handlers who may be exposed to the undiluted product through mixing, loading, application, or other tasks must wear: coveralls over long-sleeved shirt and long pants, rubber gloves, chemical resistant footwear plus socks, and protective eyewear (goggles or face shield). Handlers who may be exposed to the dilute through application or other tasks must wear: long-sleeved shirt and long pants, and shoes plus socks. Follow manufacturer's instructions for cleaning/maintaining PPE. Discard clothing and other absorbent materials that have been drenched or heavily contaminated with this product. Do not reuse them. If no such instructions for washables, use detergent and hot water. Keep and wash PPE separately from other laundry.

ENGINEERING CONTROLS

When handlers use closed systems, enclosed cabs, or aircraft in a manner that meets the requirements listed in the Worker Protection Standard (WPS) for agricultural pesticides (40 CFR 170.240(d)(4-6)), the handler PPE requirements may be reduced or modified as specified in the WPS.

IMPORTANT: When reduced PPE is worn because a closed system is being used, handlers must provide all PPE specified above for "applicators and other handlers" and have such PPE immediately available for use in an emergency, such as a spill or equipment breakdown.

USER SAFETY RECOMMENDATIONS

Users should remove clothing immediately if pesticide gets inside. Then wash thoroughly and put on clean clothing. Remove PPE immediately after handling this product. Wash the outside of gloves before removing. As soon as possible, wash thoroughly and change into clean clothing.

ENVIRONMENTAL HAZARDS

This pesticide is toxic to birds who eat treated seed exposed on soil surface. Do not apply directly to treated, finished drinking water reservoirs or drinking water receptacles when the water is intended for human consumption. Do not contaminate water when disposing of equipment washwaters or rinsate.

PHYSICAL AND CHEMICAL HAZARDS

Corrosive. Strong oxidizing agent. Do not use in undiluted form. Mix only with water in accordance with label instructions. Never bring undiluted product in contact with other pesticides, cleaners or oxidative agents.

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Do not apply this product in a way that will contact workers or other persons, either indirectly or through drift. Only protected handlers may be in the area during application. For any requirements specific to your State or Tribe, consult the State or Tribal agency responsible for pesticide regulation.

AGRICULTURAL USE REQUIREMENTS

Use this product only in accordance with its labeling and with the Worker Protection Standard, 40 CFR Part 170. This standard contains requirements for the protection of agricultural workers on farms, forests, nurseries and greenhouses, and handlers of agricultural pesticides. It contains requirements for training, decontamination, notification and emergency assistance. It also contains specific instructions and exceptions pertaining to the statements on this label about Personal Protective Equipment (PPE), notification to workers, and Restricted-Entry Interval (REI). The requirements in this box only apply to the uses of this product that are covered by the Worker Protection Standard.

For enclosed environments:
There is a restricted entry of one (1) hour for this product when applied via fogging or spraying to growing plants, surfaces, equipment, structures and non-porous surfaces in enclosed glasshouses and greenhouses. PPE requirement for early entry to treated areas that is permitted under the Worker Protection Standard and that involves contact with anything that has been treated, such as plants, soil or water, is coveralls worn over long-sleeved shirt and pants, waterproof gloves and shoes plus socks.

There is a restricted entry of zero (0) hours for pre-plant dip, seed treatment, soil drench, mop, sponge, dip, soak, rinse or other non-spraying application methods when used in enclosed environments such as glasshouses and greenhouses.

For field applications:
Keep unprotected persons out of treated areas until sprays have dried.

EXCEPTION: If the product is soil incorporated or soil injected, the Worker Protection Standard, under certain circumstances, allows workers to enter the treated area if there will be no contact with anything that has been treated.

Non-Agricultural Use Requirements
The requirements in this box apply to uses of this product that are not within the scope of the Worker Protection Standard for agricultural pesticides (40 CFR Part 170). The WPS applies when this product is used to produce agricultural plants on farms, forests, nurseries or greenhouses.

Keep unprotected persons out of treated areas until sprays have dried.

StorOx® 2.0 works best when diluted with water with minimal levels of organic or inorganic materials, and with water having a neutral pH. Thoroughly rinse out tank with water before mixing concentrate. StorOx 2.0 will readily mix with clean, neutral water and does not require agitation.

StorOx 2.0 concentrate should not be combined or mixed with any other pesticide concentrates.

APPLICATION DIRECTIONS

POST HARVEST APPLICATIONS
Use StorOx 2.0 to treat bacterial and fungal diseases in post-harvest waters, systems, equipment, structures and on agricultural commodities.

FOR TREATMENT OF FRUIT AND VEGETABLE SURFACES AND WASH OR PROCESS WATERS
Use StorOx 2.0 to control the growth of post-harvest spoilage and decay-causing bacterial and fungal plant pathogens on fruits and vegetables. Product can be added directly to the wash water or spray water used for cleaning of fruits and vegetables.

APPLICATION TO WASH WATER USED FOR CLEANING OF FRUITS AND VEGETABLES
Use StorOx 2.0 for the treatment of wash waters used for cleaning of fruits and vegetables. Mix StorOx 2.0 with water either batch-wise or continuously at a dilution rate of 1.5 to 5.4 fl. oz. for every 10 gallons of water (1:237–1:853). This will provide 26 to 93 ppm of peroxyacetic acid. Adjust dose as needed to maintain peroxyacetic acid concentrations. The fruits and vegetables can be submerged in the resulting solution for a minimum contact time of 30 seconds and up to 3.0 minutes, followed by adequate draining and drying to ensure no residual moisture is present on the surface of the produce prior to packing and/or storage.

APPLICATION TO WATER USED FOR SPRAYING OF FRUITS AND VEGETABLES
Mix StorOx 2.0 with water used for spray wash water at a dilution rate of 0.35–0.58 fl. oz. per gallon of water. Spray until even and sufficient distribution is achieved on the produce surface and a contact time of at least 10 seconds with the applied solution. Allow produce surface to air dry to ensure no residual moisture prior to packing and/or storage.

TREATMENT FOR NON-POTABLE WATER SYSTEMS (wash tanks, dip tanks, drench tanks, evaporators, humidification systems and/or storage tanks)
Treat water containing plant pathogens with 1.5 to 5.4 fl. oz. of StorOx 2.0 for every 10 gallons of water or use a dilution rate of 1:237 to 1:853. This will provide 1,290 to 4,641 ppm of StorOx 2.0, or 26 to 93 ppm 100% peracetic acid in the use solution. The fruits and vegetables can be sprayed or submerged in the resulting solution for a minimum contact time of 45 seconds, followed by adequate draining.

POST HARVEST SPRAY TREATMENTS ON PROCESS AND PACKING LINES
Inject StorOx 2.0 directly into spray, misting, humidification, fogging and spray bar system make up water on process and packing lines to prevent bacterial and fungal diseases on post-harvest fruits and vegetables. Inject StorOx 2.0 at a 1:220–1:1,000 dilution rate to potable water (100–22 ppm of active peracetic acid). For best results, where dump tanks are used, make post harvest spray treatment as fruit is leaving dump tanks. For FogTunnel and fogging applications, inject StorOx 2.0 directly into the system at a rate of 1:220 (100 ppm of active peracetic acid). Allow a contact time of 20–30 seconds with the fog. For best results, distribute produce in a single layer on the conveyor and ensure uniform distribution of fog across produce surface by either rolling the produce as it passes on the conveyor or by even distribution of the fog nozzles in the treated area. Do not rinse. Applicable for use on all types of post-harvest commodities. See specific directions for treatment of post-harvest potatoes.

FOR DIRECT INJECTION INTO FRUIT AND VEGETABLE PROCESSING WATER INCLUDING DUMP TANKS, HYDRO COOLERS, AND SPRAY SYSTEMS

Inject StorOx 2.0 into processing water to prevent bacterial and fungal diseases on post-harvest fruits and vegetables. Maintain a predetermined residual level by using metering equipment. Applicable for use on all types of post harvest fruits and vegetables to control the growth of non-public health organisms that cause spoilage and/or decay.

1. Determine biological organic loading prior to treatment if possible.
2. Inject StorOx 2.0 at 1.28 fl. oz. for every 100 gallons of potable water or a dilution rate of 1:10,000 to prevent the formation of algae, bacteria and fungi.
3. For waters that contain biological and organic loading, inject StorOx 2.0 at 25 fl. oz.–12.8 fl. oz. for every 100 gallons of water or at a dilution rate of 1:512–1:1,000 (43–22 ppm of active peracetic acid).
4. Do not rinse.

Note: For post harvest applications, only use StorOx 2.0 at labeled dilution rates. Solutions more concentrated than prescribed on this label may result in damage to the commodity (i.e., do not use dilutions less than 1:220 for treatments). The safety of StorOx 2.0 has not been determined on all crops. StorOx 2.0 has been used and tested on many commodities; however, certain commodities may be sensitive to high concentrations of StorOx 2.0. Determine if StorOx 2.0 can be safely used prior to application. Before treating a large number of commodities, test a small group using StorOx 2.0 at labeled rates and observe for symptoms of sensitivity prior to use.

In dump tanks that contain commodities with sensitive skin, use a rate of 1:2,000 per 100 gallons of water to prevent oxidation of abrasions that may turn brown.

GENERAL DISINFECTION

StorOx 2.0 disinfects as it cleans in one operation. StorOx 2.0 can be used to disinfect floors, walls and other hard, non-porous surfaces such as tables, chairs, countertops, bathroom fixtures, sinks, shelves, racks, carts, refrigerators, coolers, glazed tile, and use sites listed on this label made of linoleum, vinyl, glazed porcelain, plastic, polyethylene, stainless steel, or glass. For heavily soiled areas, a pre-cleaning step is required. Prepare a fresh solution for each use.

SURFACE DISINFECTION

StorOx 2.0 is an effective disinfectant against gram positive and negative bacteria (vegetative forms):

Escherichia coli	*Lactobacillus malefermentans*
Salmonella enterica	*Pediococcus damnosus*
Pseudomonas aeruginosa	*Listeria monocytogenes*
Salmonella enteriditis	*Klebsiella pneumoniae*
Salmonella typhimurium	*Enterobacter aerogenes*
Proteus vulgaris	*Staphylococcus aureus*
Streptococcus pyogenes	*Clavibacter michiganense*

When used at the disinfectant rate, StorOx 2.0 is effective against the following fungi:

Trichophyton mentagrophytes	*Byssochlamys nivea*
Aspergillus fumigatus	*Saccharomyces cerevisiae*
Aspergillus versicolor	

This product may be used in general commercial environments to clean, disinfect and deodorize inanimate hard surfaces:

- Floors, walls, and other non-porous surfaces such as tables, chairs, counter tops, garbage cans/bins, bathroom fixtures, sinks, bed frames, shelves, racks, carts, refrigerators, coolers, and use sites listed on this label made of linoleum, vinyl, glazed porcelain, plastic (such as polyethylene), stainless steel, or glass.
- Packinghouses
- Schools, colleges, industrial facilities, dietary areas, office buildings, recreational facilities, retail and wholesale establishment.
- Animal hospitals, veterinary clinics, animal life science laboratories, kennels, kennel runs, cages, feeding and watering equipment, pet shops, zoos, pet animal quarters, poultry premises, trucks, hatcheries and livestock quarters.

DISINFECTION OF POTATO, FRUIT AND VEGETABLE STORAGE AREAS AND EQUIPMENT

This product is an effective disinfectant against the following organisms:

Escherichia coli	*Lactobacillus malefermentans*
Salmonella enterica	*Pediococcus damnosus*
Pseudomonas aeruginosa	*Listeria monocytogenes*
Salmonella enteriditis	*Klebsiella pneumoniae*
Salmonella typhimurium	*Enterobacter aerogenes*
Proteus vulgaris	*Staphylococcus aureus*
Streptococcus pyogenes	*Aspergillus versicolor*
Aspergillus fumigatus	*Clavibacter michiganense (Bacterial Ring Rot)*

1. Remove all potatoes prior to disinfection of potato storage areas and equipment.
2. Prior to use of this product, remove gross soil particles from surfaces to be treated. For heavily soiled surfaces, a pre-wash is required.
3. Apply 1.3 fl. oz. of StorOx 2.0 per gallon of water with a mop, cloth, sponge, or hand trigger spray so as to wet all surfaces thoroughly.
4. Allow to remain wet with solution for ten (10) minutes.
5. Rinse all treated surfaces thoroughly with potable water before operations are resumed.

(UNCLEANED SURFACES – SURFACE DISINFECTION) (*Not Approved For Use in California*)

Prepare StorOx 2.0 solution by adding 2.5 fl. oz. of the product to 1 gallon of potable water (430 ppm of active peracetic acid). Remove gross filth from surfaces to be disinfected by cleaning with StorOx 2.0 solution by wiping, mopping, or as a coarse spray. Applications involving treatment of food contact surfaces require a sterile or potable water rinse following disinfection.

COMBINATION DISINFECTION AND CLEANING

Use a rate of 1.3 fl. oz. per gallon of potable water (223 ppm of active peracetic acid) for hard non-porous surfaces that are lightly soiled or have been pre-rinsed to remove gross contamination. Apply solution with mop, cloth, sponge, brush, scrubber, or coarse spray device or by soaking so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes then remove solution and entrapped soil with a clean wet mop, cloth, or wet vacuum pickup. Prepare a fresh solution daily or when it becomes soiled or diluted.

For treating sewer backups and for flooding remediation, prepare disinfecting solution of StorOx 2.0 by adding (1.3 fl. oz.) 2.5 fl. oz. of the product to 1 gallon of potable water. Remove gross filth from surfaces by cleaning with StorOx 2.0 (apply) solution by wiping, mopping, or as a coarse spray. Applications involving treatment of food contact surfaces require a sterile or potable water rinse following cleaning. (*Not Approved For Use in California*).

DISINFECTION OF NON-FOOD CONTACT PACKAGING EQUIPMENT

Prior to use of this product, remove gross soil particles from surfaces. Wash with a recommended detergent solution, rinse thoroughly with potable water. For disinfection against beverage spoilage organisms that include *Pediococcus damnosus*, *Lactobacillus malefermentans*, and *Saccharomyces cerevisiae* apply 1.3 fl. oz. (223 ppm of active peracetic acid) of StorOx 2.0 per gallon of potable water to surfaces at a temperature of 25 to 45 deg. C and allow to remain wet for ten (10) minutes. Do not rinse. Allow surfaces to drain thoroughly before operations are resumed.

PACKINGHOUSE DISINFECTION

(For Pre-Cleaned Surfaces:) Use a rate of 1.3 fl. oz. per gallon of potable water (223 ppm of active peracetic acid) for hard non-porous surfaces that are lightly soiled or have been pre-rinsed to remove gross contamination. Apply solution with mop, cloth, sponge, brush, scrubber, or coarse spray device or by soaking so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, and then remove solution and entrapped soil with a clean wet mop, cloth, or wet vacuum pickup. Prepare a fresh solution daily or when it becomes soiled or diluted.

FOOT BATH MATS, PADS, WALK THROUGH TRAYS

Place foot bath mats, pads or trays at the entrances of all rooms and buildings to prevent cross contamination from area to area in packinghouses, food processing and rendering plants.

1. Prior to use of this product, rinse or brush footwear surfaces to remove gross filth.
2. Make a solution using 1.3–2.6 fl. oz. (223-430 ppm of active peracetic acid) of StorOx 2.0 per gallon of potable water and add to foot bath mat, pad or tray, filling to capacity. Use the higher rate for heavy soil load.
3. Place boots and shoes in the foot bath mat, pad or tray containing the recommended solution of StorOx 2.0. Allow surface to remain wet for ten (10) minutes prior to entering next area. Change solution daily or as needed.

For foaming applications, add 2–4 fl. oz. per gallon of water mixed with a foaming agent. Follow foaming directions as specified by the manufacturer of the foam generator/aerator. (*Not Approved For Use in California*).

FIELD EQUIPMENT DISINFECTION (AGAINST CITRUS CANKER)
StorOx 2.0 may be used to disinfect harvest equipment such as pickers, trailers, trucks (including truck body parts and tires), bins, packing crates, ladders, power tools, hand tools, gloves, rubber boots, pruning shears or other equipment that may transfer *Xanthomonas campestris* (*axonopodis*) *pathovars citrumelo* (citrus canker surrogate). This product can also be used to disinfect surfaces contaminated with P. *aeruginosa*, S. *enterica* and S. *aureus*.

1. Remove gross contamination with a cleaner or other suitable detergent and rinse with water.
2. For *Xanthomonas campestris* (*axonopodis*) *pathovars citrumelo* (citrus canker surrogate), use StorOx 2.0 at a dilution rate of 1:400–1:800 as a general coarse spray. For P. *aeruginosa*, S. *enterica* and S. *aureus*, use StorOx 2.0 at a dilution rate of 1:100 (1.3 fl. oz./gal) as a general coarse spray.
3. Allow StorOx 2.0 to contact surface for ten (10) minutes.
4. Allow to air dry, do not rinse.

DISINFECTION OF WATER FILTER MEDIA, MEMBRANES AND RELATED COMPONENTS AND SYSTEMS (*Not Approved For Use in California*)
StorOx 2.0 is an effective disinfectant used for the reduction and removal of bio-organisms on the surfaces of the filter and membrane media, media housings, and related devices and equipment. StorOx 2.0 may be used for filter media or related system components or in Clean in Place (CIP) systems.

Disinfection and/or treatment of filter media and membrane in potable water systems should be performed when system is **NOT** in use or online.

StorOx 2.0 has been tested for compatibility with a wide range of materials of construction. StorOx 2.0 is suitable for use with most nonmetallic and metallic piping, valves, pumps and tanks. Long term exposure to concentrate may accelerate corrosion of galvanized steel, bronze, brass or copper. Dirty or moderate to heavy soiled filters and or membranes should be cleaned in accordance with the manufacturer's guidelines to remove contaminants from the membrane surface.

StorOx 2.0 contains a minimum amount of surfactant; additional surfactant can be added to the treatment solution. Contact the BioSafe Systems and/or authorized distributor for clarification or additional surfactant compatibility information.

For Curative Treatments:
For filters and or filtration media, use a rate of 0.25 to 2.5 fl. oz. per gallon (or a rate range of 1:50–1:500). Immerse the filter and allow to soak for a minimum of ten (10) minutes. Drain filter media and then rinse with clean water. Prior to placing filter back on line, test a sample of the filtrate using BioSafe Test Strips to determine remaining active ingredient levels.

For clean in place (CIP) filters use a rate of 6.4 to 25 fl. oz. per 100 gallons (or a rate range of 1:500–1:2,000). Re-circulate treatment solution through the filter for a minimum of 10 minutes. Upon completion of treatment cycle, flush filter housings and or assemblies with clean water. Test sample of water being used to flush filter media with BioSafe Systems test strips to determine remaining active ingredient levels.

For treatment of membranes use a rate of 0.25 fl. oz. per gallon, with a pH range of 3–7 and maximum water temperature of 80 degrees F. Allow the membranes to soak for a minimum of 10 minutes. Flush or rinse membranes with clean water after treatment. Test flush water with BioSafe Systems test strips to determine remaining active ingredient levels.

For treatment membranes in CIP systems use a rate 6.4 to 25 fl. oz. per 100 gallons (or a rate range of 1:500–1:2,000), with a pH of 3–7 and a maximum water temperature of 80 degrees F. After thorough draining of the solution, rinse the membrane thoroughly with clean water for a minimum of 10 minutes. Test sample of flush water with BioSafe Systems test strips to determine remaining active ingredient levels.

To calculate amount of product to be used for CIP systems, identify total volume of all tanks, vessels and piping. Prepare dilution based on sum of all identified tank, vessel and piping volumes.

For Preventative Treatments:
For preventative applications add or inject StorOx 2.0 to water through calibrated metering pump or injector at rates of 1:2000 to 1:10,000. To monitor and maintain the active ingredient level install a ORP sensor and interface with proportioning controller or take random grab samples and check using BioSafe systems test strips.

GENERAL SANITIZATION
StorOx 2.0 is an effective inanimate, non-food contact, hard surface sanitizer against bacteria, fungus, and mold. Use as a sanitizer on surfaces such as floors, walkways, walls, tables, chairs, benches, countertops, cabinets, bathroom fixtures, sinks, shelves, racks, crates, carts, trailers, vehicles, conveyors, refrigerators, coolers, fan blades, ductwork, drain, piping, dehumidifiers, industrial and commercial air handling systems, commercial, municipal and process water transfer, and handling systems, filter housings, vats, tanks, pumps, valves and systems.

StorOx 2.0 is an effective inanimate surface and material sanitizer for personal equipment such as boots, gloves, hard hats, raingear and similar outer garments, tools and equipment including but not exclusive to buckets, pails, scrapers, squeegees, brooms, mops, shovels, rakes, hooks, wrenches, screwdrivers.

StorOx 2.0 is effective on the use sites listed which are manufactured from the following materials; linoleum, formica, vinyl, glazed porcelain, plastic, sealed fiberglass, polyethylene, CPVC, PVC, nylon, aluminum, steel, stainless steel, sealed wood, glazed tile, and glass. For use on other materials contact the factory for information on material compatibility.

NON-FOOD CONTACT SURFACE SANITIZATION
StorOx 2.0 is an effective sanitizer against *Staphylococcus aureus* and *Klebsiella pneumoniae*. StorOx 2.0 may be used in general commercial environments to clean, disinfect, sanitize, and deodorize inanimate surfaces, such as:

- Floors, walls, and other non-porous surfaces such as tables, chairs, counter tops, garbage cans/bins, bathroom fixtures, sinks, bed frames, shelves, racks, carts, refrigerators, coolers, glazed tile, and use sites listed on this label made of linoleum, vinyl, glazed porcelain, plastic (such as polyethylene), stainless steel, or glass.
- Packinghouses, food processing, fresh cut, food distribution and storage, beverage processing facilities, groceries, and food retail and wholesale stores. Milking parlors, dairy production and transfer facilities and equipment.
- Schools, colleges, industrial facilities, dietary areas, office buildings, recreational facilities, retail and wholesale establishment.
- Animal hospitals, veterinary clinics, animal life science laboratories, kennels, kennel runs, cages, feeding and watering equipment, pet shops, zoos, pet animal quarters, poultry premises, trucks, hatcheries and livestock quarters and pens.

Pre-Cleaned Surfaces:

1. Remove gross filth with a cleaner or other suitable detergent.
2. Add 0.5 fl. oz. (1:256) (86 ppm of active peracetic acid) of StorOx 2.0 to 1 gallon of potable water.
3. Soak items in/with diluted solution using mop/wipe, coarse spray or flood techniques and allow contact for at least five (5) minutes.
4. Do not rinse. Allow items and/or surfaces to drain adequately or air dry.

FOOD CONTACT SURFACE SANITIZATION
StorOx 2.0 is an effective sanitizer for food contact surfaces. This product is an effective sanitizer against Staphylococcus aureus, Salmonella enterica and Escherichia coli. Surfaces to be sanitized include but are not exclusive to non-wooden cutting boards, tabletops, trays, pans, racks, platters, cans, vats, tanks.

Pre-cleaned Surfaces:

1. Prior to sanitizing food contact surfaces, pre-clean by removing gross food particles.
2. Wash with a detergent solution, followed by a potable water rinse.
3. Prepare a solution of StorOx 2.0 by adding 0.5 fl. oz. per gallon of potable water (86 ppm of active peracetic acid).
4. Apply the solution to the surface by wiping, mopping with solution or by a coarse spray.
5. Do not rinse. Allow to remain on surface for 1 minute, allow to air dry.

SANITIZING EATING, DRINKING, AND FOOD PREP UTENSILS

1. Remove gross food particles by a prescrape, preflush and when necessary, a pre-soak treatment.
2. Wash with a recommended detergent.
3. Rinse with clean water.
4. Sanitize in a solution of 0.5–1.25 fl. oz. StorOx 2.0 to 1 gallon of potable water. Immerse all utensils for at least 1 minute or contact time specified by governing sanitary code.
5. Do not rinse. Drain and air dry.

SANITIZING TABLEWARE
For sanitizing tableware in low to ambient temperature ware washing machines, inject StorOx 2.0 into the final rinse water using 2.5 fl. oz. of concentrate per gallon of water. Solution must contact tableware for a minimum of 5 minutes. To insure that the StorOx 2.0 concentration does not fall below 0.1%, periodically test the rinse solution with a suitable test kit and adjust the dispensing rate accordingly.

NOTE: FOR MECHANICAL OPERATIONS prepared use solution may not be reused for sanitizing but may be reused for other purposes such as cleaning. FOR MANUAL OPERATIONS fresh sanitizing solutions should be prepared at least daily or more often if the solution becomes diluted or soiled.

SANITIZING FOOD PROCESSING EQUIPMENT
StorOx 2.0 is recommended for use on pre-cleaned surfaces such as equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in dairies, breweries, wineries, beverage and food processing plants. StorOx 2.0 is an effective sanitizer for use in the washing, rinsing and sanitizing of conveyor, boxing or packing equipment, peelers, corers, de-boners, scrapers, collators, slicers, dicers, knives, and saws.

1. Remove all products from equipment unless treating only the return portion of a conveyor.
2. Prepare StorOx 2.0 solution by adding 0.5–2.5 fl. oz. to 1 gallon of potable water (86–430 ppm of peracetic acid).
3. Apply sanitizer solution to the return portion of the conveyor or to equipment using a coarse spray or other means of wetting the surfaces, (treat for at least one (1) minute). Control the volume of solution so as to permit maximum drainage and prevent puddles. The conveyor may still be damp when food contact occurs.
4. Allow equipment to drain adequately before reusing; a dry surface is not required.

PACKINGHOUSE SANITATION
StorOx 2.0 is effective against *Xanthomonas campestris* (*axonopodis*) *pathovars citrumelo* (citrus canker surrogate) and *Staphylococcus aureus*.

1. Remove gross contamination with a cleaner or other suitable detergent and rinse with potable water.
2. Use StorOx 2.0 at a dilution of 1:600 or 0.2 fl. oz. of concentrate per gallon of water as a general sanitizing coarse spray to reduce bacterial and fungi contamination of walls, floors, conveyors and harvesting containers.
3. Allow sanitizer to contact surface for at least one (1) minute.
4. Allow to air dry. Do not rinse.

For direct injection into spray waters used in packinghouse process lines and humidification systems, treat water to control *Staphylococcus aureus*, S. *enterica*, and P. *aeruginosa* by injecting StorOx 2.0 directly into spray system water with 1.25 fl. oz. for every gallon of water. Applicable for use on all types of post harvest commodities.

BACTERIOSTATIC (*Not Approved for Use in California*)
At 1.3 fl. oz. per 1 gallon of water StorOx 2.0 is effective at inhibiting the growth of bacteria when used in the presence of 400 ppm hard water and organic soil. StorOx 2.0 can be used on floors, walls and other hard nonporous surfaces such as tables, chairs, countertops, bathroom fixtures, sinks, shelves, racks, carts, refrigerators, coolers, tile, and use sites listed on this label made of linoleum, vinyl, glazed porcelain, plastic (such as polypropylene and polyethylene), stainless steel, or glass.

POST HARVEST APPLICATIONS
Use StorOx 2.0 to treat bacterial and fungal diseases in post-harvest waters, systems, equipment, structures and on agricultural commodities.

POST HARVEST SPRAY TREATMENT
Use StorOx 2.0 to prevent bacterial and fungal diseases on post-harvest fruits and vegetables. Mix 0.35-0.58 fl. oz. StorOx 2.0 per gallon of clean water. Spray fruit or vegetables to runoff using hydraulic, backpack, air-assisted or other similar sprayer.

SPRAY TREATMENTS FOR SEED POTATOES
For control of seed decay after planting caused by fungi, oomycetes, and bacteria.

Crop	Disease	Application Rate	Directions
Potatoes (Seed)	Fusarium Dry Rot, Bacteria Soft Rot, Early Blight, Late Blight, Silver Scurf, Bacterial Ring Rot	As a dip: 1.28–2.56 fl. oz. of StorOx 2.0 per gallon of water, or a 1:100–1:50 dilution. As a spray: Inject 12.8–25.6 fl. oz. of StorOx 2.0 per 10 gallons of water, or a 1:100–1:50 dilution.	Dip whole or cut tubers in the solution for 1.0–5.0 minutes. Inject StorOx 2.0 directly into the spray bar water supply. Spray solution on tubers to achieve full and even coverage (0.25–1.0 gallon of spray solution per ton of potatoes).

SPRAY TREATMENTS FOR NEWLY HARVESTED POTATOES BEFORE STORAGE
For control of storage diseases caused by fungi, oomycetes, and bacteria.

Crop	Disease	Application Rate	Directions
Potatoes (Processing, Seed and Table Stock)	Bacteria Soft Rot, Early Blight, Fusarium Dry Rot, Late Blight, Silver Scurf, Bacterial Ring Rot	1.28–2.56 fl. oz. of StorOx 2.0 per ton of potatoes.	Spray diluted solution on tubers to achieve full and even coverage. The use of additional surfactant is acceptable to aid in sticking. Use ½ to 2 gallons of water per ton of potatoes.

DIRECT INJECTION INTO HUMIDIFICATION WATER FOR POST-HARVEST POTATOES IN STORAGE
For control of storage diseases caused by fungi, oomycetes, and bacteria.

Crop	Disease	Application Rate	Directions
Potatoes (Processing, Seed and Table Stock)	Bacteria Soft Rot, Early Blight, Fusarium Dry Rot, Late Blight, Silver Scurf, Bacterial Ring Rot	1.28–2.56 fl. oz. of StorOx 2.0 per gallon of water.	Inject concentrate into makeup water used in humidification of post-harvest potatoes in storage.

FOGGING OF POTATOES IN STORAGE (*Not Approved For Use in California*)
For potatoes in storage apply StorOx 2.0 by fogging to prevent/control the growth of non-public health organisms that cause spoilage and/or decay of potatoes, using any type of fogging equipment such as thermofoggers and cold foggers.

1. Prior to fogging, cover any metal equipment or controls inside the storage or plenum chamber that might be sensitive to hydrogen peroxide and/or peracetic acid.
2. Vacate the area of all personnel prior to, during and after fogging until the hydrogen peroxide concentration is below 0.5 ppm.
3. Use 0.64–1.28 fl. oz. per ton of potatoes (13.3–26.6 fl. oz. per 1,000 cu. ft. of potatoes or 2.5–5.0 gallons per 10,000 CWT of potatoes).
4. Mix the product concentrate with water at 1:1–1:5 ratio and apply it as a fog directly into the plenum while running the fan(s) at low speed. To improve fog distribution, a carrier solution that is compatible with StorOx 2.0 solution and approved for use on potatoes may be added as per recommendations of fogging equipment manufacturer.
5. Make first fog application immediately after potatoes get into storage (within 5–7 days of storage) and repeat applications as necessary once every month while potatoes are in storage.

FOGGING OF FRUITS AND VEGETABLES IN STORAGE (*Not Approved For Use in California*)
For fruits and vegetables in storage, apply StorOx 2.0 by fogging to prevent/control the growth of non-public health organisms that cause spoilage and/or decay, using any type of fogging equipment such as thermofoggers and cold foggers.

1. Prior to fogging, cover any metal equipment or controls inside the storage that might be sensitive to hydrogen peroxide and/or peracetic acid.
2. Vacate the area of all personnel prior to, during and after fogging until the hydrogen peroxide concentration is below 0.5 ppm.
3. Mix the product concentrate with potable water at 1:220–1:275 ratio (0.46–0.58 fl. oz. per gallon of water) and apply it as a fog directly into the storage. Fog until even and sufficient distribution is achieved across all sections of the stored produce. To improve fog distribution, a carrier solution that is compatible with StorOx 2.0 solution and approved for use on produce may be added as per recommendations of fogging equipment manufacturer.
4. Make first fog application immediately after produce get into storage (within 5–7 days of storage) using highest rate and repeat applications as necessary once every 15 days to a month using lower rate depending on how long the produce will be in storage.

FOGGING FOR REGULAR CLEANING OF FRUIT AND VEGETABLE STORAGE SYSTEMS AND POTATO STORAGE AREAS PRIOR TO LOADING WITH POTATOES (Not Approved For Use in California)
This product may be used for fogging (wet misting) to prevent/control the growth of non-public health organisms that cause spoilage and/or decay following cleaning procedures in hard room surfaces using any type of fogging equipment such as thermofoggers and cold foggers.

1. Prior to fogging, remove or cover any food or packaging material with waterproof coverings. Thoroughly clean all surfaces. Remove gross soil particles from surfaces to be treated.
2. Cover any metal equipment or controls inside the storages that might be sensitive to hydrogen peroxide and/or peracetic acid.
3. Ensure proper ventilation in the room.
4. Vacate the area of all personnel prior to, during and after fogging until the hydrogen peroxide concentration is below 0.5 ppm.
5. Fog areas using 1–2 quarts per 1,000 cu. ft. of storage area with 1.0%–2.0% v/v (1:50–1:100; 1.28–2.56 fl. oz. of StorOx 2.0 per gallon of water) solution of StorOx 2.0. Use high rate if surfaces are not pre-cleaned.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage or disposal.

PESTICIDE STORAGE: Store in original containers in a cool, well-vented area, away from direct sunlight. Do not allow product to become overheated in storage. This may cause increased degradation of the product, which will decrease product effectiveness. In case of spill, flood area with large quantities of water. Do not store in a manner where cross-contamination with other pesticides or fertilizers could occur.

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 directions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

CONTAINER HANDLING: (Containers equal to or less than 5 gallons): Nonrefillable container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container ¼ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration. Do not burn, unless allowed by state and local ordinances.

CONTAINER HANDLING: (Containers greater than 5 gallons): Nonrefillable container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds. Stand the container on its end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration. Do not burn, unless allowed by state and local ordinances.

CONDITIONS OF SALE AND LIMITATION OF WARRANTY AND LIABILITY

NOTICE: Read the entire Directions for Use and Conditions of Sale and Limitation of Warranty and Liability before buying or using this product. If the terms are not acceptable, return the product at once, unopened, and the purchase price will be refunded.

The Directions for Use of this product should be followed carefully. It is impossible to eliminate all risks inherently associated with the use of this product. Crop injury, ineffectiveness or other unintended consequences may result because of such factors as manner of use or application, weather or crop conditions, presence of other materials or other influencing factors in the use of the product, which are beyond the control of BIOSAFE SYSTEMS LLC or Seller. All such risks shall be assumed by Buyer and User, and Buyer and User agree to hold BIOSAFE SYSTEMS and Seller harmless for any claims relating to such factors.

BIOSAFE SYSTEMS warrants that this product conforms to the chemical description on the label and is reasonably fit for the purposes stated in the Directions for Use, subject to the inherent risks referred to above when used in accordance with directions under normal use conditions. This warranty does not extend to the use of the product contrary to label instructions, or under abnormal conditions or under conditions not reasonably foreseeable to or beyond the control of Seller or BIOSAFE SYSTEMS, and Buyer and User assume the risk of any such use. BIOSAFE SYSTEMS MAKES NO WARRANTIES OF MERCHANTABILITY OR OF FITNESS FOR A PARTICULAR PURPOSE, NOR ANY OTHER EXPRESSED OR IMPLIED WARRANTY EXCEPT AS STATED ABOVE.

In no event shall BIOSAFE SYSTEMS or Seller be liable for any incidental, consequential or special damages resulting from the use or handling of this product. THE EXCLUSIVE REMEDY OF THE USER OR BUYER, AND THE EXCLUSIVE LIABILITY OF BIOSAFE SYSTEMS AND SELLER FOR ANY AND ALL CLAIMS, LOSSES, INJURIES OR DAMAGES (INCLUDING CLAIMS BASED ON BREACH OF WARRANTY, CONTRACT, NEGLIGENCE, TORT, STRICT LIABILITY OR OTHERWISE) RESULTING FROM THE USE OR HANDLING OF THIS PRODUCT, SHALL BE THE RETURN OF THE PURCHASE PRICE OF THE PRODUCT OR, AT THE ELECTION OF BIOSAFE SYSTEMS OR SELLER, THE REPLACEMENT OF THE PRODUCT.

BIOSAFE SYSTEMS and Seller offer this product, and Buyer and User accept it, subject to the foregoing Conditions of Sale and Limitation of Warranty and Liability, which may not be modified except by written agreement signed by a duly authorized representative of BIOSAFE SYSTEMS.

BioSafe Systems

For additional information on StorOx® 2.0, call toll-free at 1.888.273.3088 or visit www.biosafesystems.com.

Always read and follow label directions. V29.1-042117

StorOx® 2.0

BROAD SPECTRUM BACTERICIDE/FUNGICIDE
DISINFECTANT AND SANITIZER

See booklet for full instructions

FOR COMMERCIAL USE

ACTIVE INGREDIENTS:
Hydrogen Peroxide.....27.0%
Peroxyacetic Acid.....2.0%
OTHER INGREDIENTS:.....71.0%
TOTAL:.....100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER – *PELIGRO*

Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle.
(If you do not understand this label, find someone to explain it to you in detail.)

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS.

CORROSIVE. Causes irreversible eye damage and skin burns. May be fatal if inhaled or absorbed through the skin. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Do not breathe vapor or spray mist. Wear protective eyewear (goggles, face shield, or safety glasses), protective clothing and rubber gloves. 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. When spraying or fogging, wear a mask or pesticide respirator jointly approved by the Mine Safety and Health Administration and National Institute for Occupational Safety and Health.

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. • Call a poison control center or doctor for treatment advice.
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 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. • 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 treatment advice.
Have the product container or label with you when calling a poison control center or doctor, or going for treatment. You may also contact 1-800-222-1222 for emergency medical treatment information.	
NOTE TO PHYSICIAN Probable mucosal damage may contraindicate the use of gastric lavage.	

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DATA RATES APPLY
LAS TARIFAS DE DATOS SE APLICAN

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V29.1
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Net Contents:
☐ 2.5 ☐ 5 ☐ 30 ☐ 55 ☐ 275 gallons