

Concentrated, Cleaner, Deodorant. This product contains no phosphorous. **DOMINATOR** is an effective one-step sanitizer-cleaner for use on non-food contact surfaces, meets Sanitizer Test standards for non-food contact sanitizers, meets A0AC Germicidal & Detergent standards for previously cleaned food-contact surfaces, has been cleared by 40 CFR 180.940(a) for use on Food-contact surfaces in public eating places, dairy-processing equipment, food processing equipment, utensils and other food-contact articles. Cross-contamination is of major housekeeping concern. This product has been formulated to aid in the reduction of cross-contamination on treated surfaces not only in hospitals, but in schools, institutions and industry.

Use **DOMINATOR** in federally inspected Meat & Poultry Plants as a food contact sanitizer. This product was authorized by USDA as category D2 under the prior authorization program and its formula has not been changed – a sanitizer for all surfaces not always requiring a rinse.

Use **DOMINATOR** in: homes, nursing homes, day care centers, nurseries, restaurants, bars, cafeterias, institutional kitchens, food storage areas, convenience stores, exercise facilities, play ground equipment, food processing plants, USDA inspected food processing facilities, transportation terminals, hotels and motels, boats, ships, campers, trailers, mobile homes, cars, buses, trains, taxis, airplanes, emergency vehicles, and correctional facilities, kitchens, food preparation areas, airports, ambulances.

Use **DOMINATOR** on washable hard, nonporous surfaces: floors, walls, countertops, exteriors of appliances, exteriors of refrigerators, exteriors of microwave ovens, cabinets, garbage cans, refrigerated storage and display equipment, tables, non-wooden picnic tables, chairs, glazed tiles, coils and drain pans of air conditioning and refrigeration equipment and heat pumps, countertop laminates, kitchen sinks, plastic and other nonporous chopping blocks and cutting board, cooking utensils, coolers, cutlery, dishes, eating utensils, food processors, food dispensing equipment, frozen drink machines, glassware, ice chests, ice machines, ice cream dispensing equipment, plastic food storage containers, kitchen equipment, refrigerator bins used for meat, fruit, vegetables, and eggs, silverware, other hard nonporous surfaces made of: metal, stainless steel, glazed porcelain, glazed ceramic, sealed stone, plastic (such as polystyrene or polypropylene), glazed enameled surfaces, vinyl and plastic upholstery, laminated surfaces, and finished woodwork.

**DOMINATOR** eliminates 99.9% of Staphylococcus aureus and Klebsiella pneumoniae in 60 seconds.

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those organisms present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross-contamination, kitchenware and food contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Articles that can be immersed in solution must remain in solution for 60 seconds.

Articles or surfaces too large for immersing must be thoroughly wetted or flooded by rinsing, spraying or swabbing.

Allow all sanitized surfaces to drain thoroughly and air dry.

**DOMINATOR** is an effective sanitizer for use on pre-cleaned food contact surfaces at 300-400 ppm in waters up to 500 ppm hardness in 60 seconds against: Campylobacter jejuni, Escherichia coli, ESBL Escherichia coli, Salmonella enterica, Shigella sonnei, Staphylococcus aureus, Vibrio cholerae, Yersinia enterocolitica.

**DOMINATOR** is a sanitizer for hard nonporous non-food contact surfaces according to the method for Sanitizers-Non-Food Contact Surfaces, modified in the presence of 500 ppm hard water plus 5% organic serum in 60 seconds against:

Klebsiella pneumoniae  
Staphylococcus aureus

**DIRECTIONS FOR USE**

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

Before use in a federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

**To Sanitize Food Contact Surfaces:**

Use **DOMINATOR** to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard surfaces.

Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution.

Apply a use-solution of 1 oz. of this product per 1 1/3 - 1 gallons of water (300 - 400 ppm active quat) [or equivalent dilution] to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, coarse sprayer or by immersion. Surfaces must remain wet for at least 60 seconds followed by adequate draining and air drying. Do not rinse. Prepare a fresh solution for each use. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge or brush or coarse spray.

Sanitize dishes, silverware, glasses, cooking utensils and other similar size food processing equipment by immersion.

**To Sanitize Ice Machines:**

1. Turn off refrigeration.
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Apply a solution of 1 oz. of this product per 1 1/3 - 1 gallons of water (300 - 400 ppm active quat) [or equivalent dilution] by mechanical spray directly pouring, or by recirculating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds.
5. Drain thoroughly before reuse and allow to air dry.



**ONE-STEP Cleaner • Sanitizer • Deodorizer • Staphylocidal**  
**For Homes, Restaurants, Hospitals, Institutional and Industrial Use**  
**For use in federally inspected meat and poultry plants**

**ACTIVE INGREDIENTS:**

|                                                                                                                     |         |
|---------------------------------------------------------------------------------------------------------------------|---------|
| Octyl decyl dimethyl ammonium chloride .....                                                                        | 1.65%   |
| Diocetyl dimethyl ammonium chloride .....                                                                           | 0.66%   |
| Didecyl dimethyl ammonium chloride .....                                                                            | 0.99%   |
| Alkyl (C <sub>14</sub> , 50%; C <sub>12</sub> , 40%; C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride ..... | 2.20%   |
| Other Ingredients: .....                                                                                            | 94.50%  |
| Total: .....                                                                                                        | 100.00% |

**KEEP OUT OF REACH OF CHILDREN**  
**ANGER/PELIGRO**  
**PRECAUTIONARY STATEMENTS**  
**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER. CORROSIVE.** Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear protective eyewear (goggles, face shield, or safety glasses), protective (rubber or chemical resistant) gloves and protective clothing. Harmful if swallowed or absorbed through the skin. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

**FIRST AID**

**IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after first 5 minutes, then continue rinsing eye.

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

**IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage. Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling poison control center or doctor or going for treatment.

**EPA Reg. No. 6836-140-11547 • EPA Est. 11547-WI-1**

**Net Contents: ONE GALLON (128 FL. OZ.)**

**TO SANITIZE EGG SHELLS INTENDED FOR FOOD:**

To sanitize previously cleaned food-grade eggs in shell and egg product processing plants, spray with a use-solution of 1 oz. of this product per 1 1/3 - 1 gallons of water (300 - 400 ppm active quat) [or equivalent dilution]. The solution must be equal to or warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a thorough potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must be re-used for sanitizing eggs.

**Note:** Only clean, whole eggs can be used for sanitizing. Dirty, cracked or punctured eggs cannot be sanitized.

**DOMINATOR** can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

**U.S. Public Health Service**  
**Food Service Sanitization Recommendations**

**Cleaning and Sanitizing:** Equipment and utensils shall be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a use solution of 1 oz. of this product per 1 1/3 - 1 gallons of water (300 - 400 ppm active quat) [or equivalent dilution] for at least 60 seconds at a temperature of 75° F.
4. For equipment and utensils too large to sanitize by immersion, apply a use - solution of 1 oz. of this product per 1 1/3 - 1 gallons of water (300 - 400 ppm active quat) [or equivalent dilution] by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and air dry. Do not rinse.

**Wisconsin State Board of Health**  
**Directions for Eating Establishments**

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a use-solution of 1 oz. of this product per 1 1/3 - 1 gallons of water (300-400 ppm active quat).
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

**Note:** A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference CFR 180.940 (a)).

**TO SANITIZE SOFT SERVE ICE CREAM AND OTHER FOOD DISPENSING EQUIPMENT:**

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of 1 oz. of this product per 1 1/3 - 1 gallons of water (300-400 ppm active quat).
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly before reuse and allow to air dry.

**TO SANITIZE NON-FOOD CONTACT SURFACES:** Add 2 oz. of **DOMINATOR** per 4 gallons of water (1/2 oz. of **DOMINATOR** per gallon of water) to sanitize hard nonporous surfaces. Treated surfaces must remain wet for 60 seconds. Wipe dry with a sponge, mop or cloth or allow to air dry. Do not use in food preparation, food handling and food storage areas. This product is not to be used on glassware, dishware, cookware or utensils.

**TO CLEAN AND DEODORIZE:** Mix 2 oz. per gallon of water to clean and deodorize surfaces. Apply using a cloth, mop, sponge or sprayer. Wipe or allow to air dry.

**Cleaning Solution:** Dilute 2-4 oz. per gallon of water for cleaning of kitchen counters, tables, walls, bathrooms, toilet seats, mopping floors and large routine applications.

*For Nonrefillable Containers - Household and Residential Uses*

**STORAGE AND DISPOSAL**

Store in original container in areas inaccessible to children. Non-refillable container. Do not reuse or refill this container. Wrap container and put in trash or offer for recycling if available.

*For Nonrefillable Containers - Commercial, Industrial and Institutional Uses*

**STORAGE AND DISPOSAL**

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

**Pesticide Storage:** Open dumping is prohibited. Store in original container in areas inaccessible to children.

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

**Container Disposal: Plastic or Metal Containers:** Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

**Metal containers only:** DO NOT cut or weld metal containers.

Sold By:

0175.030614

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**P.O. Box 245013 • Milwaukee, WI 53224**  
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Designer: \_\_\_\_\_

**WORK HISTORY**

| DESCRIPTION: <b>Dominator - F_StyleGL</b> | Vers.     | Date            |
|-------------------------------------------|-----------|-----------------|
| PRODUCT NUMBER: <b>0175</b>               | <b>7</b>  | <b>12.21.12</b> |
| CUSTOMER: <b>Share Corporation</b>        | <b>8</b>  | <b>02.04.13</b> |
| SIZE: <b>5" x 17"</b>                     | <b>9</b>  | <b>05.01.14</b> |
| APPLICATION: <b>Paper Label</b>           | <b>10</b> | <b>08.11.14</b> |
| COLOR(S): <b>PMS 875/2768</b>             | <b>11</b> | <b>09.16.14</b> |
| SIGNATURE: <b>BP</b>                      |           |                 |