

ACCEPTED
FOR REGISTRATION

FEB 15 2017

New York State Department
of Environmental Conservation
Division of Materials Management
Pesticide Product Registration

Doc ID: 548568





FOOD PROCESSING
SURFACE
SANITIZER

- **HELPS REDUCE THE RISK OF CROSS-CONTAMINATION**
- **TUBERCULOCIDAL, VIRUCIDAL¹, BACTERICIDAL, FUNGICIDAL**
- **MULTI-SURFACE FORMULATION**

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

SANITIZATION DIRECTIONS

TO SANITIZE HARD, NONPOROUS FOOD CONTACT SURFACES*:

Spray this product 6-8 inches from surface until thoroughly wet. Let stand for 60 seconds. Wipe or allow to air dry. No Rinse Required.

TO SANITIZE PLASTIC CUTTING BOARDS: Wash and rinse. Spray until thoroughly wet. Treated surfaces must remain wet for 60 seconds. Wipe or drain and allow to air dry. No rinse is required.

TO SPOT SANITIZE SOFT SURFACES*: Spray this product 6-8 inches from soft surface until wet. DO NOT SATURATE. Let stand for 20 seconds. Allow to air dry. *Heavy soils must be removed prior to sanitizing.*

TO SANITIZE GLOVES or GLOVED HANDS: To prevent cross contamination from area to area in the packaging and storage areas of food plants, sanitize prewashed (plastic, latex or other synthetic rubber) non-porous gloved hands with this product. Spray this product on the gloves. To sanitize, treated gloves must remain wet for at least 10 seconds.

SHOE (BOOT) FOAM SANITIZING DIRECTIONS: To prevent cross contamination from area to area in the packaging and storage areas of food plants, apply a foam layer of this product at all entrances to buildings or production and packaging rooms by using a foam generating machine or aerator. Follow the foaming directions as specified by the manufacture of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 10 seconds prior to entering area.

DISINFECTION DIRECTIONS

TO DISINFECT FOOD PROCESSING PREMISES: Spray this product on surface until thoroughly wet. Treated surfaces must remain wet for 60 seconds or appropriate contact time listed on this label. Wipe with a clean cloth, mop or sponge. No rinse required on food-contact surfaces. *For heavily soiled surfaces, a precleaning step is required.* Food products and packaging materials must be removed or carefully protected prior to using this product.

TO DISINFECT HARD, NONPOROUS SURFACES: Spray this product 6-8 inches from surface until thoroughly wet. Treated surfaces must remain wet for appropriate contact time listed on this label. Wipe or allow to air dry. No rinse required on food-contact surfaces. *For heavily soiled surfaces, precleaning is required.*

TO DISINFECT BRUSHES, MOPS AND BROOMS: After using brushes, mops and brooms, saturate with this product and let stand for 1 minute. Rinse with clear water and allow to air dry.

TO REFILL: Remove trigger from empty bottle. Unscrew cap on refill and pour contents directly into empty bottle. Replace trigger sprayer and use as you normally would.



Nonfood Compounds
Program Listed (Category Code)
NSF Reg #153365



Kosher Pareve



EPA Reg. No. 84368-1-84150
EPA Est. No. 9019-OH-001
(MA), 39754-WI-001 (CR)
Beginning of batch code
indicates Est. No.
Patent Nos. 7,754,766;
8,110,604; 8,143,309
Reorder No. xxxx

Distributed by: GOJO Industries, Inc.
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Ingredient Information/Questions?
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BACTERIA:

30 second contact time

- Campylobacter jejuni (Campylobacter)*
- Klebsiella pneumoniae*
- ¹*Listeria monocytogenes (Listeria)*
- Methicillin-resistant Staphylococcus aureus (MRSA)*
- ³*Salmonella enterica (Salmonella)*
- Streptococcus pneumoniae (Strep)*
- Streptococcus pyogenes (Strep)*
- Vancomycin Resistant Enterococcus faecalis (VRE)*
- Vibrio vulnificus*
- Yersinia enterocolitica*

1 minute contact time

- Pseudomonas aeruginosa*
- ²¥*Escherichia coli (E. coli)*
- ¥*Staphylococcus aureus (Staph)*

Mycobacterium

- Mycobacterium bovis var. BCG (TB) 5 minutes*

Mold, Mildew & Fungi

- Aspergillus niger (Mold) 5 minutes*
- Candida albicans 30 seconds*
- Trichophyton mentagrophytes 30 seconds*

†Viruses, Enveloped

- †*2009-H1N1 Influenza A Virus (H1N1) 30 seconds*
- †*Influenza A virus (Flu Virus) 30 seconds*

†Viruses, Non-Enveloped

- †*Hepatitis A virus (HAV) 1 minute*
- †*Murine norovirus (Norovirus) 30 seconds*
- †*Feline Calicivirus (as surrogate for Norovirus) 30 seconds*
- †*Polio Type 1 virus 30 seconds*
- †*Rhinovirus 30 seconds*

Soft Surface Sanitization Pathogens

- Klebsiella pneumoniae 20 seconds*
- Staphylococcus aureus (Staph) 20 seconds*

Use Sites:

- Food & Dairy Processing Plants
- Refrigerated Storage Areas

Use Surfaces:

- Food & Dairy Processing Equipment
- Food Processing Surfaces¥
- Cutting Implements¥
- Stainless Utensils¥
- Conveyors

- Freezers¥
- Refrigerators¥
- Scales
- Shoes, Boots & Gloves
- Plastic cutting boards¥
- Buckets
- Brushes & Mops
- Sinks¥
- Counters¥
- Tables
- Cabinets
- Drawer Pulls
- Carts

Hard Nonporous Surface Materials:

- Acrylic
- Glazed Ceramic Tile
- Chrome
- Floor surfaces
- Glass
- Glazed tile
- Laminate
- Linoleum
- Metal
- Painted Wallboard
- Plastic

- Plexiglass®
- Sealed Grout
- Stainless Steel
- Vinyl

***Soft Surfaces:**

- Textiles used in food processing plants
- Cotton & polyester blend fabrics
- Polyvinyl splash aprons
- Towels

STORAGE AND DISPOSAL:

Store this product in a cool, dry area. Do not reuse or refill this container except as described in the directions for use. Refill only with this product. Offer for recycling or place in trash.

Physical or Chemical Hazards

Combustible. Do not use or store near heat or open flame.