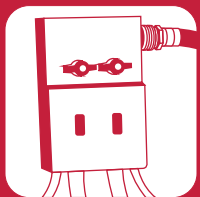




# Patco



# Foodservice Sanitizer

**ACTIVE INGREDIENTS:**

Octyl decyl dimethyl ammonium chloride .....	2.25%
Dioctyl dimethyl ammonium chloride .....	0.90%
Didecyl dimethyl ammonium chloride .....	1.35%
Alkyl (C <sub>14</sub> , 50%; C <sub>12</sub> , 40%; C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride .....	3.00%

<b>OTHER INGREDIENTS:</b> .....	<u>92.50%</u>
<b>TOTAL</b> .....	100.00%

**Disinfectant - Sanitizer - Fungicide  
Virucide\* - Deodorizer**

**FOR SCHOOL, FOOD HANDLING AND PROCESSING  
AREAS, AND INSTITUTIONAL KITCHEN USE**

This product has been cleared by the FDA in 21 CFR § 178.1010 for use on food processing equipment, utensils and other food-contact articles (at a concentration of 150-400 ppm active).

**EPA Reg No. 6836-70-53992  
EPA Est. No. 4313-TX-1**

**KEEP OUT OF REACH OF CHILDREN  
DANGER/PELIGRO**

See left panel for Precautionary Statements and First Aid.

Use this product in hospitals, medical and dental offices, nursing homes, day care centers, nurseries, cafeterias, institutional kitchens, food preparation and storage areas, convenience stores, institutional facilities, public rest rooms, institutions, schools and colleges, athletic facilities, public facilities, food processing plants, USDA inspected food processing facilities, beverage plants, transportation terminals, hotels and motels, factories, business and office buildings.

Use on washable hard nonporous surfaces: walls, floors, countertops, stovetops, sinks, appliances, exterior surfaces of refrigerators, dishes, glassware, silverware, cutlery, cooking utensils, plastic and other nonporous cutting boards and chopping blocks, ice chests, refrigerator bins used for meat, fruit, vegetable and eggs, kitchen equipment, food processors, blenders, slurry machines, bottling or pre-mix dispensing equipment, cabinets, garbage cans, refrigerated storage and display equipment, tables, chairs, desks, telephones, doorknobs, and other hard nonporous surfaces made of metal, stainless steel, glazed porcelain, glazed ceramic, sealed stone, plastic (such as polypropylene), glazed enameled surfaces, finished woodwork, Formica®, vinyl and plastic upholstery.

This product is a Hospital Disinfectant at 0.78 oz. per gallon of water (450 ppm active), Bactericidal according to the current AOAC Disinfectants Use-Dilution Method, Fungicidal according to the AOAC Fungicidal Test, and Virucidal\* according to the virucidal qualification, modified in the presence of 5% organic serum against: *BACTERIA: Pseudomonas aeruginosa, Staphylococcus aureus, Salmonella choleraesuis, Brevibacterium ammoniagenes, Campylobacter jejuni, Escherichia coli, Escherichia coli pathogenic strain 0157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Pseudomonas cepacia, Salmonella typhi, Yersinia enterocolitica.* *VIRUSES: \*Herpes Simplex Type 1, \*Herpes Simplex Type 2, \*Influenza A2/ Hong Kong, \*Vaccinia.* *FUNGI: Trichophyton mentagrophytes (Athlete's Foot Fungus).*

This product at 2 oz. per 7 3/4 gallons of water (0.25 oz. per gallon of water) is an effective sanitizer for use on food contact surfaces in 60 seconds at 150 ppm active and 400 ppm hard water against: *Escherichia coli, Staphylococcus aureus.*

This product at (0.34 oz. per gallon of water) (2 oz. per 5 3/4 gallons of water) is an effective sanitizer for use on food contact surfaces in 60 seconds at 200 ppm active and 500 ppm hard water against: *Campylobacter jejuni, Escherichia coli, Escherichia coli 0157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella choleraesuis, Shigella sonnei, Staphylococcus aureus, Yersinia enterocolitica.*

2 Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor hazardous 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 disease organisms which may be 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.

Distributed By:



Patco Management Inc.  
7710 Maltlage Drive  
Liverpool, New York 13090  
1-800-466-0693

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.

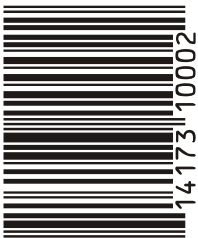
## DIRECTIONS FOR USE

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

**DISINFECTION / VIRUCIDAL\*/FUNGICIDAL DIRECTIONS:** Add 3 1/2 oz. of this product per 4 1/2 gallons of water to disinfect hard, nonporous surfaces. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected. When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against *Trichophyton mentagrophytes* (the athlete's foot fungus). Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For heavily soiled areas, a preliminary cleaning is recommended. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. Note: For spray applications, cover or remove all food products. Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled. Rinse food contact surfaces such as countertops, tables, picnic tables, appliances and/or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant. This product is not for use on medical device surfaces.

**TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 21 CFR § 178.1010:** 1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil. 2. Thoroughly wash articles with an appropriate detergent or cleaner. 3. Rinse articles thoroughly with clean water. 4. Sanitize by immersing articles with a use-solution of 2 oz. of this product per 2 7/8 – 7 3/4 gallon of water (0.25 – 0.68 oz. of this product per gallon of water) (150-400 ppm active) for at least 60 seconds. Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing. 5. Remove immersed items from solution to drain and then air dry. Non-immersed items should also be allowed to air dry. Do not rinse.

**TO SANITIZE BEVERAGE DISPENSING EQUIPMENT:** 1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. 2. Fill equipment with a solution of 2 oz. this product per 2 7/8 - 7 3/4 gallon of water (0.25 - 0.68 oz. of this product per gallon of water) (150 - 400 ppm active quat). 3. Allow solution to remain in equipment for at least 60 seconds. 4. Drain thoroughly and allow to air dry before reuse. Do not rinse.



7

## U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

**CLEANING AND SANITIZING:** Equipment and utensils must 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 2 oz. of this product per 2 7/8 – 7 3/4 gallon of water (0.25 – 0.68 oz. of this product per gallon of water) (150 – 400 ppm active) 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 2 oz. of this product per 2 7/8 – 7 3/4 gallon of water (0.25 – 0.68 oz. of this product per gallon of water) (150 – 400 ppm active) 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 clean water. 4. Sanitize in a solution of 2 oz. of this product per 2 7/8 – 7 3/4 gallon of water (0.25 – 0.68 oz. of this product per gallon of water) (150 – 400 ppm active quat). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code. 5. Place sanitized utensils on a rack or drain board to air-dry. NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

## PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS DANGER

**Corrosive.** Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling. Remove and wash contaminated 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 the first 5 minutes, then continue rinsing eye. **IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. **IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person. Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment. **NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

## STORAGE AND DISPOSAL

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

711 1204

# Net Contents: 1 Gallon (3.78 Liters)