Disinfectant - Sanitizer - Fungicide - Virucide - Deodorizer
Staphyloclonal - Pseudomonacidal - Bacterial
For Food Handling and Processing Areas
For use in federally inspected meat and poultry plants
An effective sanitizer for food contact surfaces

ACTIVE INGREDIENTS:

- Oxyct decyl dimethyl ammonium chloride
- Didecyl dimethyl ammonium chloride
- Alkyl (C12) 50%, C14%, C16, 10% dimethyl benzyl ammonium chloride

KEEP OUT OF REACH OF CHILDREN
DANGER - 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. Harmful if swallowed or absorbed through the skin. Wear protective clothing and appropriate protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling and before eating, drinking, using the bathroom, using tobacco or the use of the toilet. Remove and wash contaminated clothing before reuse.

FIRST AID

IF IN EYES: Hold eye open and rinse 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 eye irritation, flush eyes with plenty of water for 15 minutes.
IF SWALLOWED: Call a poison 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.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

ENVIRONMENTAL HAZARDS

Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewers without permission of the local sewage authority. For guidance, contact your State Water Board or Regional Office of the EPA.

Pesticide Disposal:
Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, sprayer mixture or rinse is a violation of Federal Law. If these wastes cannot be disposed of by 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.

Manufactured in USA
Sold by: PSSI Chemical Innovations, 3729 Peddle Hollow Rd.
Kieler, WI 53812
Phone: 608.568.3841

IN CASE OF EMERGENCY CALL 1-800-424-9300

TO SANITIZE SANITARY FILLING EQUIPMENT:
Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a solution of 1 oz. of KC-684 per 5 - 2 gallons of water (150 - 400 ppm active quat) for final washer and rinser applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

SANITIZING – NON-POUROUS GLOVED HANDS:
To prevent the cross contamination of food contact surfaces, the packaging and storage areas of food plants, dip, soar or spray pre-washed plastic, latex or other synthetic rubber gloved hands so that there is enough sanitizing solution to cover the gloved area. Do not let sanitizing solution come in contact with exposed skin. Make up the sanitizing solution with 1 oz of KC-684 per 5 - 2 gallons of water (150 - 400 ppm active quat). Dip, soak or spray in solution and allow gloved hands to remain wet for at least 60 seconds. No potable water rinse is allowed. Change the sanitizing solution in the bath at last daily or when solution appears dirty.

TO SANITIZE EGG SHELLS INTENDED FOR FOOD:
To sanitize previously cleaned food-grade eggs in egg and egg product processing plants, spray with a use-solution of 1 oz. of KC-684 per 5 - 2 gallons of water (150 - 400 ppm active quat). 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 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 not be re-used for sanitizing eggs.

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

FOR CONTINUOUS TREATMENT OF CONVEYORS:
Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. During processing, apply KC-684 at 1 oz. per 5 - 2 gallons of water (150-400 ppm active quat) to conveyors with suitable feeding equipment. Controlled volumes of sanitizing solution are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, conveyors are subject to the sanitizing solution. The sanitizing solution must be used in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge.

NOTE TO PHYSICIAN:

Prepare fresh solution daily or more often if the solution becomes visibly diluted or soiled.

When using solutions in areas subject to hazards associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1) or Hepatitis B Virus (HBV) or Hepatitis C Virus (HCV).

Personal Protection:

Clean up must always be done wearing protective gloves, gowns, masks and eye protection.

Cleaning Procedure:

Blood and other body fluids containing HIV-1 or HBV or HCV must be thoroughly removed from surfaces and objects before applying the sanitizing solution. Apply sanitizing solution to dry, non-soiled surfaces. Apply sanitizing solution to surfaces with pre-existing bloodstains. Apply sanitizing solution to bloodstains caused by spraying with water and disposable paper towels to dry. When resistance is encountered, flex the bloodstain and apply the sanitizing solution to the new surface. Use 1 oz. of KC-684 per 2 gallons of water (150 - 400 ppm active quats) to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, conveyors are subject to the sanitizing solution. The sanitizing solution must be used in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge.

NOTE TO PHYSICIAN:

Prepare fresh solution daily or more often if the solution becomes visibly diluted, cloudy or soiled.

LAUNDRY BACTERIOSTAT:

[Not for Use in California]

Use 3 ounces per 100 pounds of dry weight fabric. Dilute the approximate amount of KC-684 in one to two gallons of water then add to the wash load in the final rinse. Repeat fabric, after each washing. For residual bacteriostatic activity against odor causing bacteria, conditions of high relative humidity or wet soil/splatter, use a minimum of 1 oz. KC-684 per 2 gallons of water (50 - 100 ppm active quat). For drinking water, use 1 oz. KC-684 per 2 gallons of water (50 - 100 ppm active quat).

For Food Handling and Processing Areas

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES:

For use in federally inspected meat and poultry plants
An effective sanitizer for food contact surfaces

ACTIVE INGREDIENTS:

- Oxyct decyl dimethyl ammonium chloride
- Didecyl dimethyl ammonium chloride
- Alkyl (C12) 50%, C14%, C16, 10% dimethyl benzyl ammonium chloride

Total

100.00%