

TIMSEN CORONA QUAT

*Kills Human Coronavirus

ACTIVE INGREDIENTS:

Alkyl (50% C14, 40% C12, 10% C16)

Dimethyl Benzyl Ammonium Chloride 4.0%

Octyl Decyl Dimethyl Ammonium Chloride 3.0%

Didecyl Dimethyl Ammonium Chloride 1.5%

Diocetyl Dimethyl Ammonium Chloride 1.5%

OTHER INGREDIENTS: 90.0%

TOTAL: 100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

See side panel for additional precautionary statements.

FIRST AID

In case of emergency, 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.

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: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15- 20 minutes.

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.

IF SWALLOWED: 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. Call a poison control center or doctor immediately for treatment advice.

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

SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.

IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.

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E.P.A. Reg. No. 10324-117-507

E.P.A. Est. No. 507-NV-01

NET CONTENTS:

1 GALLONS

4x1 GALLONS

(TOTAL: 4 GALLONS)

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. May be fatal if inhaled. Harmful if swallowed or absorbed through the skin. Do not breathe spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and chemical-resistant gloves and protective clothing when handling. 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.

ENVIRONMENTAL HAZARDS

This product is toxic to fish, aquatic invertebrates, oysters, and shrimp.

DISINFECTANT PERFORMANCE: This product kills the following bacteria in 10 minutes at 1.2 oz. per 2 gal. of 200 ppm hard water (450 ppm active) and 5% soil on hard, non-porous surfaces: *Burkholderia cepacia*, *Campylobacter jejuni*, *Corynebacterium ammoniagenes*, *Enterococcus faecalis*, *Vancomycin Resistant (VRE)*, *Escherichia coli O157:H7*, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Pseudomonas aeruginosa*, *Rhodococcus equi*, *Salmonella enterica*, *Salmonella enterica serovar typhimurium*, *Salmonella typhi*, *Staphylococcus aureus*, *Staphylococcus aureus* Community Associated Methicillin Resistant (CA-MRSA), *Staphylococcus aureus* Methicillin Resistant (MRSA), *Streptococcus equi*.

VIROCIDAL* PERFORMANCE: This product kills the following viruses in 10 minutes at 1.2 oz. per 2 gal. of 200 ppm hard water (450 ppm active) and 5% soil on hard, non-porous surfaces: Avian Influenza A (H5N1) Virus, Herpes Simplex Type 1 Virus, Herpes Simplex Type 2 Virus, Human Coronavirus, Human Immunodeficiency Virus Type 1 β (HIV-1) (AIDS Virus), Influenza A (H1N1) Virus, Influenza A2/Hong Kong Virus (H3N2), Vaccinia Virus. *†Indicates a 2-minute contact time is required for this claim.*

This product kills the following viruses in 10 minutes at 3 oz. per 2 gal. of 200 ppm hard water (1175 ppm active) and 5% soil on hard, non-porous surfaces: **Norovirus (Norwalk-like Virus) (Feline Calicivirus).

This product kills the following viruses in 10 minutes at 4.5 oz. per 2 gal. of 200 ppm hard water (1750 ppm active) and 5% soil on hard, non-porous surfaces: ***Hepatitis B Virus (HBV), ***Hepatitis C Virus (HCV).

NON-FOOD CONTACT SURFACE SANITIZING PERFORMANCE: This product is an effective one-step non-food contact sanitizer in 3 minutes at 1.2 oz. per 2 gal. of 200 ppm hard water (450 ppm active) and 5% soil on hard, non-porous surfaces: *Klebsiella pneumoniae*, *Staphylococcus aureus*.

FOOD CONTACT SURFACE SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 1 oz. per 4 gal. of 500 ppm hard water (200 ppm active) on hard, non-porous surfaces: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Enterococcus faecalis*, *Vancomycin Resistant (VRE)*, *Escherichia coli*, *Escherichia coli* O103:K:H8, *Escherichia coli* O111:H8, *Escherichia coli* O121:K:H10, *Escherichia coli* O145:H28, *Escherichia coli* O157:H7, *Escherichia coli* O26:H11, *Escherichia coli* O45:K:H-, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Salmonella enterica*, *Salmonella enteritidis*, *Salmonella typhi*, *Shigella dysenteriae*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus* Methicillin Resistant (MRSA), *Streptococcus pyogenes*, *Yersinia enterocolitica*.

This product is an effective food contact sanitizer in 1 minute at 0.75 oz. per 4 gal. of 300 ppm hard water (150 ppm active) on hard, non-porous surfaces: *Escherichia coli*, *Staphylococcus aureus*.

This product is an effective food contact sanitizer in 1 minute at 2 oz. per 4 gal. of 1000 ppm hard water (400 ppm active) on hard, non-porous surfaces: *Escherichia coli*, *Staphylococcus aureus*.

TIMSEN CORONA QUAT is for use on hard, non-porous surfaces in restaurants, bars, institutional kitchens, food storage areas, institutional, industrial, institutions, federally inspected meat and poultry plants, food handling and processing areas, food processing plants, meat/poultry processing plants, hospitals, hotels, laundry, schools, veterinary, food establishments, healthcare facilities. For use on countertops, counters, sinks, dishes, glassware, glasses, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other hard, non-porous chopping blocks, floors, finished floors, stainless steel, and other hard, non-porous surfaces. This product disinfects hard, non-porous, non-food contact, hospital surfaces in one step with no rinsing required. **TIMSEN CORONA QUAT** is for use as a disinfectant on hard, non-porous, non-food contact surfaces at 450 ppm active and as a sanitizer on dishes, glassware, and utensils, public eating places, dairy processing equipment, and food processing equipment at 150-400 ppm active. Non-abrasive formula will not harm surfaces.

DIRECTIONS FOR USE

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

Before using this product, food products and packaging materials must be removed from the room or carefully protected.

This product is not for use on medical device surfaces.

See Insert Sheet for other directions for use, information and organizations.

FOR USE AS A ONE-STEP, GENERAL, HOSPITAL, MEDICAL DISINFECTANT, VIROCID*: 1. Pre-clean visibly soiled areas. 2. Apply use solution of 1.2 oz. of this product per 2 gal. of water (or equivalent use dilution) to disinfect hard, non-porous, non-food contact surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray. 3. Treated surfaces must remain wet for 10 minutes. 4. Wipe dry with a clean cloth or allow to air dry. Rinsing of floors is not necessary unless they are to be waxed or polished. 5. Prepare a fresh solution daily or when visibly dirty.

TO KILL NOROVIRUS: Pre-clean visibly soiled surfaces. Prepare use solution by adding 3 oz. of this product per 2 gal. of water. Apply use solution to hard, non-porous, non-food contact surfaces. Allow surface to remain wet for 10 minutes. Wipe surfaces (and let air dry).

TO KILL HEPATITIS B VIRUS AND HEPATITIS C VIRUS*: Pre-clean visibly soiled surfaces. Prepare use solution by adding 4.5 oz. of this product per 2 gal. of water (or equivalent dilution). Apply use solution to hard, non-porous, non-food contact surfaces. Allow surface to remain wet for 10 minutes. Wipe surfaces (and let air dry).

***KILLS HIV, HBV AND HCV ON PRE-CLEANED HARD, NON-POROUS SURFACES/OBJECTS PREVIOUSLY SOILED WITH BLOOD/BODY FLUIDS** in health care settings or other settings in which there is an expected likelihood of soiling of hard, non-porous surfaces/objects with blood or body fluids and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS), Hepatitis B Virus (HBV) and Hepatitis C Virus (HCV).

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1, HBV AND HCV ON SURFACES/OBJECTS SOILED WITH BLOOD/BODY FLUIDS. Personal Protection: Wear protective latex gloves, gowns, masks, and eye protection. **Cleaning Procedure:** Blood and other body fluids containing HIV-1, HBV & HCV must be thoroughly cleaned from hard, non-porous surfaces and objects before application of this product. **Disposal of Infectious Materials:** Blood and other body fluids, cleaning materials and clothing must be autoclaved and disposed of according to federal, state, and local regulations for infectious waste disposal. **Contact Time:** Allow hard, non-porous surface to remain wet for 2 minutes to kill HIV and for 10 minutes to kill all other viruses and bacteria listed on the label.

FOOD CONTACT SURFACE SANITIZING DIRECTIONS

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

FOOD CONTACT SURFACE SANITIZING PERFORMANCE FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS, AND BARS DIRECTIONS (REGULATED BY 40 CFR § 180.940(a)(c)): Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized food processing equipment in a solution of 0.75-2 oz. of this product per 4 gal. of water (0.2-0.5 oz. per gal. of water) (150-400 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse. For articles too large for immersing, apply a use solution of 0.75-2 oz. of this product per 4 gal. of water (0.2-0.5 oz. per gal. of water) (150-400 ppm active quat) (or equivalent use dilution) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse. Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS: For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles.

1. Turn off refrigeration. Allow surfaces to come to room temperature. (**Note:** Use this direction only if applicable.) 2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. (**Note:** Use this direction only if applicable.) 3. Apply a solution of 0.75-2 oz. of this product per 4 gal. of water (0.2-0.5 oz. per gal. of water) (150-400 ppm active quat) (or equivalent use dilution) by direct pouring, by circulating through the system, or by hand-pump trigger spray device, coarse trigger spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute. 4. Drain thoroughly before reuse. Allow sanitized surfaces to adequately drain before contact with food/liquid. Do not rinse. Return machine to service. 5. Prepare a fresh solution daily or when visibly dirty.

FOR TREATMENT OF MEAT AND POULTRY CONVEYOR BELTS: 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 and then rinse with a sanitizing solution. During processing, apply 0.75-2 oz. of this product per 4 gal. of water (0.2-0.5 oz. per gal. of water) (150-400 ppm active quat) (or equivalent use dilution) to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. 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, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

NON-FOOD CONTACT SURFACE SANITIZING DIRECTIONS

NON-FOOD CONTACT SURFACE SANITIZING: Pre-clean visibly soiled surfaces. Add 1.2 oz. of this product per 2 gal. of water (450 ppm active) (or equivalent use dilution). Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 3 minutes. Prepare a fresh solution daily or when visibly dirty.

SHOE/BOOT BATH SANITIZER DIRECTIONS: To reduce cross-contamination on treated surfaces in entryways, shoe baths containing 1 inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries, and at all the entrances to the production and packaging rooms. Scrape or brush waterproof shoes and place in a use solution of 1.2 - 2.1 oz. of this product per 2 gal. of water (or equivalent use dilution) use solution or allow to remain wet for 3 minutes prior to entering area. Prepare a fresh solution daily or when visibly dirty.

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Store only in original container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

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 HANDLING: Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate 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.

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