

PROTEUS DILUTION SYSTEM

Chemtron^{INC.}

Chemistry & Technology for a Cleaner World

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Proteus Multi-Surface Sanitizer

This product is for use on hard, non-porous surfaces: Restaurants and bars, cafeterias, institutional kitchens, fast food operations, food storage areas, and food processing plants. This product has been cleared by the EPA in 40CFR 180.940 (a) and (c) for use on hard non-porous food processing equipment, utensils, and other non-porous food contact articles at a concentration of 150-400 ppm active.

Directions For Use:

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

FOOD CONTACT SANITIZING PERFORMANCE: At 1 ounce of Proteus Multi-Surface Sanitizer per 4 gallons of water (200 ppm active), this product eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test: *Aeromonas hydrophila*, *Salmonella enterica*, *Campylobacter jejuni*, *Salmonella enteritidis*, *Escherichia coli*, *Salmonella typhi*, *Shigella dysenteriae*, *Escherichia coli* O157:H7, *Shigella sonnei*, *Enterococcus faecalis* Vancomycin resistant, *Staphylococcus aureus* Methicillin Resistant, *Enterobacter sakazakii*, *Listeria monocytogenes*, *Streptococcus pyogenes*, *Klebsiella pneumoniae*, *Yersinia enterocolitica*. At 0.75 ounces of this product per 4 gallons (150 ppm active) Proteus Multi-Surface Sanitizer is effective with a 1-minute contact time as a food-contact surface sanitizer in water up to 500-ppm hardness against *Escherichia coli* and *Staphylococcus aureus*.

FOOD CONTACT AND PROCESSING EQUIPMENT SANITIZING DIRECTIONS:

Before use as a sanitizer in public eating places and dairies, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-rinse or pre-scrub and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by potable water rinse before application of the sanitizing solution.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS, AND BARS

DIRECTIONS: For sanitizing pre-cleaned food processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage, and display equipment and other hard, non-porous food contact surfaces, apply use solution of 0.75 to 2 ounces of Proteus Multi-Surface Sanitizer per 4 gallons of water (150-400 ppm active) with a cloth, brush, sponge mop, auto scrubber, mechanical spray device or by immersion, thoroughly wetting surfaces. For spray applications, spray 6 to 8 inches from surface. Do not breathe spray. Rub with brush, sponge, or cloth. Dishes, silverware, glasses, cooking utensils,

eating utensils and other similar size food processing equipment must be sanitized in 0.75 to 2 ounces of this product per 4 gallons of water use solution (150-400 ppm active). Surfaces must remain wet for at least 60 seconds. Thoroughly drain all sanitized articles and then air dry. NO POTABLE WATER RINSE IS ALLOWED. Change cloth, sponge or towels frequently to avoid redeposition of soil. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES OF FOOD PROCESSING EQUIPMENT AND UTENSILS, AS REGULATED 40 CFR sec 180.940 (c):

1. Sanitize articles using a solution of 0.19 to 1/2 ounce of this product per 1 gallon of water (150 to 400 ppm active). Articles that can be immersed in solution must remain in solution for 1 minute. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing for 1 minute.
2. Remove immersed items from solution followed by adequate draining.
3. Allow sanitized surfaces to adequately drain before contact with food and then air dry.
4. NO POTABLE WATER RINSE IS ALLOWED.
5. Change cloth, sponge or towels frequently to avoid re-deposition of soil. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application, use solution must not be used for sanitizing applications.

NON-FOOD CONTACT SANITIZING PERFORMANCE: At 1 ounce per 5 gallons of water use-level (150 ppm active), this product is an effective one-step sanitizer with a 3-minute contact time against the following on hard, non-porous surfaces: *Staphylococcus aureus*, *Klebsiella pneumoniae* **TO SANITIZE:** For heavily soiled areas, a preliminary cleaning is required. Apply sanitizer use solution of 1 ounce per 5 gallons of water to hard, non-porous non-food contact surfaces, thoroughly wetting as required. Apply with a brush, cloth, mop, sponge, auto scrubber or mechanical spray device or by immersion. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Let stand for 3 minutes. Allow to air dry. Change cloth, sponge or towels frequently to avoid redeposition of soil. Prepare a fresh solution at least daily or when use solution becomes visibly soiled.

LAUNDRY SANITIZER: When added at the rate of 1 oz per 1 gallon water, 12 ounces per 100 lbs. of dry laundry (780 ppm active), this formulation provides sanitization against *Staphylococcus aureus*, *Klebsiella pneumoniae*, *Pseudomonas aeruginosa*, and Methicillin-resistant *Staphylococcus aureus* (MRSA). This product is effective in rinse water up to 200ppm hard water.

LAUNDRY SANITIZING DIRECTIONS FOR USE: This product is used in the final, warm rinse cycle at a low water level. Dilute the appropriate amount 1 ounce of this product per 1 gallon of water, 12 ounces of this product per 100 lbs. of dry laundry; then add to the wash in the final rinse, or dispense

directly through automatic dispensing equipment. Run for a minimum of 5 minutes. Retreat as necessary. This product will not harm fabrics. DO NOT USE IN THE PRESENCE OF, OR MIX WITH OTHER CHEMICALS.

STORAGE AND DISPOSAL

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

CONTAINER DISPOSAL/PESTICIDE STORAGE/RESIDUE REMOVAL: Non-refillable container. Store only in original container. Do not reuse empty container. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Triple rinse as follows: Fill container 1/4 full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap and put in trash or offer for recycling if available.

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.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS DANGER. Keep Out Of Reach Of Children. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed, inhaled or absorbed through the skin. Avoid breathing spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber 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.

PHYSICAL OR CHEMICAL HAZARDS

Do not use or store near heat or open flame. Do not mix with oxidizers, anionic soaps and detergents

ENVIRONMENTAL HAZARD

This product is toxic to fish.

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

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. Call a poison control center or doctor for treatment advice.

IF SWALLOWED: Call a poison control center or doctor im-

mediately 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.

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. Call a poison control center or doctor for further treatment advice.

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

ACTIVE INGREDIENTS:

Octyl Decyl Dimethyl Ammonium Chloride	3.0%
Didecyl Dimethyl Ammonium Chloride	1.5%
Diethyl Dimethyl Ammonium Chloride	1.5%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	4.0%
INERT INGREDIENTS:	90.0%
TOTAL	100.0%

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Emergencies
involving spills,
fire exposure
or accidents