

# MICRO-QUAT II SANITIZER

## ACTIVE INGREDIENTS

Alkyl (60% C <sub>14</sub> , 30% C <sub>16</sub> , 5% C <sub>12</sub> , 5% C <sub>18</sub> ) dimethyl benzyl ammonium chlorides. . . . .	5.0%
Alkyl (68% C <sub>12</sub> , 32% C <sub>14</sub> ) dimethyl ethylbenzyl ammonium chlorides. . . . .	5.0%
<b>INERT INGREDIENTS</b> . . . . .	90.0%
<b>TOTAL</b> . . . . .	100.0%

## KEEP OUT OF REACH OF CHILDREN DANGER FIRST AID

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

**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 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 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.

**See side panel for additional precautionary statements.**

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Distributed by:  
Lily Products of Michigan, Inc.  
2070 Calvin Ave, SE  
Grand Rapids, MI 49507

NET CONTENTS: 55 GALLONS

**MICRO-QUAT II** is designed for use in dairies and food processing plants where sanitization is of prime importance. This product is for use in poultry farms, turkey farms, egg processing plants, meat/poultry processing plants and meat/poultry producing establishments. This product is for use for the sanitization of shell eggs intended for food in shell egg and egg product processing plants when used as directed.

## DIRECTIONS FOR USE

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

### FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

**Sanitization:** Recommended for use in restaurants, dairies, food processing plants, and bars. When used as directed this product is an effective sanitizer at an active quaternary concentration of 200- 400 ppm when diluted in water up to 650 ppm hardness (CaCO<sub>3</sub>) in public eating establishments, dairies and food processing plants against Escherichia coli, Salmonella typhi and Staphylococcus aureus.

Remove all gross food particles and soil from areas, which are to be sanitized, with a good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent.

**Shoe bath sanitizer directions:** To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made use-solution should be placed at all entrances to buildings, hatcheries and all entrances to the production and packaging rooms. Scrape waterproof shoes and place in a 0.25 ounce of this product per gallon of water (200 ppm active solution) for 60 seconds prior to entering area. Change use-solution in the bath daily or sooner if use-solution appears dirty.

**Shoe foam sanitizer directions:** To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 1 to 1.5 ounces per gallon of water (800 to 1200 ppm active quaternary) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 60 seconds prior to entering area. Foam area should be washed and replaced daily or when it appears dirty.

**To prepare a 200, 300 or 400 ppm active quaternary solution, use the following dilution table:**

Active Quat Solution	1 Gallon	4 Gallons	10 Gallons	20 gallons
200 ppm	0.25 ounce	1 ounce	2.5 ounces	5 ounces
300 ppm	0.376 ounce	1.5 ounces	3.76 ounces	7.5 ounces
400 ppm	0.5 ounce	2 ounces	5 ounces	10 ounces

**Sanitization of dairy food contact surfaces is regulated under 40CFR180.940.**

**To sanitize pre-cleaned and potable water-rinsed, non-porous dairy food contact surfaces:** prepare a 200-400 ppm active quaternary solution by adding 1-2 ounces of this product to 4 gallons of water, 2.5-5 ounces to 10 gallons of water or 5-10 ounces to 20 gallons of water or equivalent dilution.

**To sanitize pre-cleaned dairy processing equipment** (tanks, piping, pasteurizers, milking equipment) apply a 200-400 ppm active quaternary solution with a low pressure coarse sprayer or circulate a 200-400 ppm active quaternary solution throughout the equipment. Surfaces must remain thoroughly wet for at least 60 seconds, followed by adequate draining and air drying. Do not rinse.

**To sanitize previously cleaned food-grade eggs** in shell egg and egg product-processing plants, spray with a solution of 1-2 ounces of this product in 4 gallons of warm water (200-400 ppm quat). The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be reused for sanitizing eggs.

**To sanitize pre-cleaned immobile food processing equipment and surfaces** (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces completely. Drain the use-solution from the surface and air dry.

**To sanitize pre-cleaned mobile food processing utensils** (knives, grinders, shredders, cleavers, ladles), immerse in a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface and air dry.

**Sanitization of food processing equipment, utensils, and other food contact articles regulated under 40CFR180.940:**

1. Scrape, flush or pre-soak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with a compatible detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 1-2 ounces of this product per 4 gallons of water for at least 60 seconds. Articles too large for immersion should be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then let air dry. Non-immersed items must be allowed to air dry.

**Sanitization of pre-cleaned sanitary filling equipment:** Prepare a use-solution of 0.25-0.5 ounce of this product per gallon of water for final washer and rinse applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

**Sanitization of pre-cleaned beer fermentation and storage tanks:** Recommended for sanitization of beer fermentation and holding tanks, citrus and food processing storage and holding tanks. Prepare a use-solution of 0.25-0.5 ounce of this product per gallon of water for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. No rinse is allowed. For mechanical operations or automated systems, the used sanitizing solution may not be reused for sanitization.

**Sanitization of food processing equipment:** Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1-2 ounces of this product per 4 gallons of water (200-400 ppm active quaternary). Allow surfaces to remain wet for at least 60 seconds. No rinse is allowed.

**For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:** Remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a compatible detergent or cleaner. Rinse equipment thoroughly with potable water. Apply 1-2 ounces of this product per 4 gallons of water to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of the sanitizer solution are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer solution from equipment and to prevent puddles on top of belt. During interruptions in operation, use a low pressure coarse sprayer to apply a use-solution of 1-2 ounces of this product per 4 gallons of water to equipment, peelers, collators, slicers, and saws. Conveyor equipment should be free of product when applying this coarse spray. Allow surfaces to remain wet for at least 60 seconds. No rinse is allowed.

**Waterproof Glove Sanitizing Directions:** To prevent introducing harmful organisms into processing areas of food plants, waterproof gloves should be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing; then place gloved hand in a use-solution of 1 to 2 oz. of this product per 4 gallons for 60 seconds. Change the use-solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

**Directions for fogging dairies, beverage and food processing plants:** Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 1.5 ounces of product to 1 gallon of water (1160 ppm active quaternary). Vacate the area of all personnel for a minimum of 2 hours after fogging. All food contact surfaces must be thoroughly rinsed with potable water before reuse.

**NOTE:** The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances should a room or building be entered by anyone within two hours of the actual fogging. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.

**ALL SURFACES MUST BE CLEANED AND DISINFECTED IN ACCORDANCE WITH LABEL DIRECTIONS PRIOR TO FOGGING. FOGGING IS AN ADJUNCT OR SUPPLEMENT TO NORMAL CLEANING AND DISINFECTION PROCEDURES AND PRACTICES.**

**Entryway Sanitizing Systems:** To prevent cross contamination from area to area, set the system to deliver 0.51 to 1.02 ounces per gallon of water (400 to 800 ppm active quaternary) of sanitizing solution. The spray should cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other additives to the sanitizing solution.

## PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS DANGER

KEEP OUT OF REACH OF CHILDREN. CORROSIVE. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

## ENVIRONMENTAL HAZARDS

This product is toxic to fish. 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 sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA. Contains no phosphorus.

## STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.

**PESTICIDE STORAGE** - Store in a dry place no lower in temperature than 50°F or higher than 120°F. Store in a tightly closed container in an area inaccessible to children.

**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 DISPOSAL** - Nonrefillable container. Do not reuse or refill this container. Offer for recycling, if available. Triple rinse container promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water. Tip container on its side and roll it back and forth ensuring at least one complete revolution for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Offer for recycling or reconditioning, if available. If not available, puncture and dispose in a sanitary landfill.

### SPILL OR LEAK PROCEDURES

Small spills may be mopped up, flushed away with water or absorbed on some absorbent material and incinerated. Large spills should be contained, the material then moved into containers and disposed of by approved methods for hazardous wastes.