

4211-34



ACTIVE INGREDIENTS:

Alkyl (60% C14, 30% C16, 5% C12, 5% C18) dimethyl benzyl ammonium chloride.....0.78%

Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chloride.....0.78%

OTHER INGREDIENTS:.....98.44%**TOTAL:**.....100.00%

KEEP OUT OF REACH OF CHILDREN WARNING AVISO

See below for additional precautionary statements.

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.

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.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. For chemical emergencies, call 800-424-9300.

PRECAUTIONARY STATEMENTS**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

WARNING. Causes substantial but temporary eye injury. Harmful if absorbed through the skin. Do not get in eyes or on clothing. Avoid contact with skin. Wear protective eyewear such as goggles, face shield, or safety glasses. 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 pesticide is toxic to fish, aquatic invertebrates, oysters, and shrimp.

EPA REG. NO. 10324-166-65516

EPA EST. NO. 72026-1L-1

IMS-III Sanitizing Concentrate is formulated to sanitize hard, non-porous surfaces such as: ice machines. For use in restaurants, bars, kitchens, taverns, cafeterias, institutional kitchens, fast food operations, food storage areas, catering facilities, and bakeries.

FOOD CONTACT SURFACE SANITIZING PERFORMANCE: IMS-III Sanitizing Concentrate is an effective food contact sanitizer in 1 minute at 10.5 fl. oz. per 5 gal. of water (250 ppm active) on hard, non-porous surfaces against: *Escherichia coli* (ATCC 11229), *Staphylococcus aureus* (ATCC 6538).

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. Allow surfaces to come to room temperature before treatment.

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 application of the sanitizing solution.

FOOD CONTACT SURFACE SANITIZING PERFORMANCE DIRECTIONS: Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized food processing equipment in a solution of 2.1 fl. oz. of this product per gal. of water (250 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food. Do not rinse. For articles too large for immersing, apply a use solution of 2.1 fl. oz. of this product per gal. of water (250 ppm active quat) (or equivalent use dilution) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, hand pump trigger spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray. Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food. 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 INTERIOR HARD, NON-POROUS SURFACES OF ICE MACHINES: Sanitization must occur after initial installation, after the machine is serviced, and periodically during its use.

1. Shut off incoming water line to machine and turn off refrigeration. Allow surfaces to come to room temperature. 2. Wash with a compatible detergent and rinse with potable water before sanitizing. (*Note: Use this direction only if applicable.*) 3. Apply a solution of 2.1 fl. oz. of this product per gal. of water (250 ppm active quat) (or equivalent use dilution) by mechanical spray, direct pouring, or by circulating through the system. Do not breathe spray. 4. Allow surfaces to remain visibly wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain and then air dry before contact with liquid. 5. Return machine to normal operation.

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 2.1 fl. oz. of this product per gal. of water (250 ppm active quat) (or equivalent use dilution) by direct pouring, by circulating through the system, or by hand-pump trigger spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray. Surfaces must remain visibly wet for at least 1 minute. 4. Drain thoroughly before contact with food/liquid. Do not rinse. Return machine to service. 5. Prepare a fresh solution daily or when visibly dirty.

STORAGE AND DISPOSAL

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

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 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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PKG-12 GHS 4211-34



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Net Contents: 1 pint (16 fl. oz.)

Sold by: Nu-Calgon Wholesaler, Inc. • 2611 Schuetz Rd. • St. Louis, MO 63043 • (9924)
www.nucalgon.com • Customer Service: 800-554-5499 • Calgon is a licensed trade name.