



# Annihilyte-1®

## Aqueous Solution of Hypochlorous Acid

Annihilyte-1® solutions:

- are disinfecting solutions,
- are cost effective solutions to produce,
- are generated electrolytically from sodium chloride
- are produced in a single stage process by a simple electrolytic cell,
- can be produced for use in medical, dental, veterinarian, institutional, hospitality, industrial, commercial, and residential applications,
- can be produced with a controlled pH and concentration of Free Available Chlorine (FAC), and
- are produced with low energy costs from water and salt.

**ACTIVE INGREDIENT:**

Hypochlorous Acid ..... 0.046%

**OTHER INGREDIENTS:** ..... 99.954%

**TOTAL: .....** 100.000%

**Contains 500 ppm Free Available Chlorine (FAC)**

**KEEP OUT OF REACH OF CHILDREN**

**NET CONTENTS** \_\_\_\_\_

Manufactured by:  
Annihilare  
102 NW Court Square  
Lincolnton, NC 28092  
Ph: 8555455677

EPA Reg# 92449

EPA Est# 92449-NC-1

Annihilyte-1® must be used for disinfection applications within 30 days after being produced OR product must be diluted and, as an option, may be tested with chlorine test kit or chlorine test strips to adjust to desired chlorine level for sanitizing, deodorizing, and cleaning applications.

**DATE PRODUCED:** \_\_\_\_\_

**Annihilyte-1** is an activated aqueous solution of hypochlorous acid produced by passing weak salt brine through an electrolytic cell using Electro-Chemical Activation (ECA) technology to temporarily change the properties of dilute salt water into a powerful oxidizing agent exhibiting antimicrobial properties. **Annihilyte-1** is produced at a near neutral 6.5 pH where the predominant antimicrobial agent is hypochlorous acid, an efficient and efficacious specie of chlorine. Hypochlorous acid kills bacteria. When produced, Annihilyte-1®(an anolyte solution), contains a minimum of 500 ppm free available chlorine (FAC).

## DIRECTIONS FOR USE

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

## OIL AND GAS APPLICATIONS

**Frac Water** – For typical water treatment of water from non-potable water sources, mix 5 US gallons of Annihilyte-1®[this product] with 995 US gallons of frac water to 2.5 ppm FAC or alternatively add enough Annihilyte-1®[this product] to obtain a 0.1-0.5 ppm FAC residual after biocide load burden to mitigate and retard the growth of non-public health microorganisms such as anaerobic bacteria, aerobic bacteria and sulfate reducing bacteria to protect fracturing fluids, polymers and gels.

**Sour Wells** - For typical well treatment, slug dose 168 US gallons at 500 ppm FAC of Annihilyte-1®[this product], or alternatively 42-420 gallons depending upon well parameters and conditions, into the well bore on a daily or weekly or monthly basis to maintain control of unwanted odors and non-public health microorganisms, reduce hydrogen sulfide gas and restore well integrity.

**Produced Waters** - For typical produced water and flow back water treatment, mix 21 US gallons of Annihilyte-1®[this product] with 979 US gallons of produced water to 10.5 ppm FAC or alternatively add enough Annihilyte-1®[this product] to obtain a 0.5 ppm FAC residual in the produced or flow back water after biocide load burden to retard the growth of non-public health microorganisms.

**Heater Treaters, Hydrocarbon Storage Facilities & Gas Storage Wells** – For typical storage facility treatment, mix 126 gallons of Annihilyte-1®[this product] at 500 ppm FAC or alternatively add enough Annihilyte-1®[this product] to obtain a 0.5 ppm FAC residual into the water phase of the mixed hydrocarbon/water system to retard the growth of non-public health microorganisms, control unwanted odors and the formation of hydrogen sulfide, and reduce corrosion of the storage tanks.

**Water Flood Injection Water** - For typical water flood injection water treatment, mix 21 US gallons of Annihilyte-1®[this product] with 979 US gallons of injection water to 10.5 ppm FAC or alternatively add enough Annihilyte-1®[this product] to obtain a 0.1-0.5 ppm FAC residual to retard the growth of non-public health microorganisms and control slime in pipelines.

**Oil and Gas Transmission Lines** - For typical transmission line treatment, slug dose 42-420 US gallons at 500 ppm FAC of Annihilyte-1® [this product] into the transmission line on a daily or weekly basis to control unwanted non-public health microorganisms, such as SRB's, reduce microbiologically influenced corrosion (MIC) and remove the slime and associated sessile bacteria which can degrade pipeline integrity.

## DISINFECTION APPLICATIONS

### Hard, Non-Porous Surface Disinfection

**To [Clean and] Disinfect [and Deodorize] Hard, Non-Porous Surfaces:** For heavily soiled areas, a preliminary cleaning is required. Apply [Wipe, Spray or Dip] Annihilyte-1® at 500 ppm FAC to hard, non-porous surfaces with a cloth, wipe, mop or sponge. Treated surfaces must remain wet for 10 minutes. Allow surfaces to air dry.

This product is not to be used as a terminal sterilant/high level disinfectant on any surface or instrument that (1) is introduced directly into the human body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to pre-clean or decontaminate critical or semi-critical devices prior to sterilization or high-level disinfection.

**To [Clean and] Disinfect Water Sensitive [Electronic] Equipment, Hard, Non-Porous Surfaces:** Completely power off electrical equipment prior to treatment. Pre-clean soils from external surfaces to be disinfected with a clean paper towel, cloth, microfiber, or sponge, which may be dry or slightly wetted with this product. Carefully apply Annihilyte-1® [this product] using a cloth or spray device so that only enough solution is applied to keep the surface thoroughly wet for 10 minutes. Avoid over soaking and prevent pooled or puddled areas. Treated surfaces must remain wet for 10 minutes. Reapply as necessary to keep wet for 10 minutes. Do not rinse. Allow surfaces to air dry. If hazy film or streaks appear after 10 minutes, wipe clean with a dry or slightly damp clean paper towel, cloth, or microfiber. Do not restore power to electronic equipment until thoroughly dry.

### Special Instructions for Cleaning Prior to Disinfection against *Clostridium difficile* endospores

**Personal Protection:** Wear appropriate barrier protection such as gloves, gowns, masks, or eye covering.

**Cleaning Procedure:** Fecal matter/waste must be thoroughly cleaned from surfaces/objects before disinfection by application with clean cloth, mop, and/or sponge saturated with product intended for disinfection. Cleaning should include vigorous wiping and/or scrubbing, until visible soil is removed. Special attention is needed for high-touch surfaces. Surfaces in patient rooms are to be cleaned in an appropriate manner, such as from right to left or left to right, on horizontal surfaces, and top to bottom, on vertical surfaces, to minimize spreading of the spores. Restrooms are to be cleaned last. Do not reuse soiled cloths.

**Infectious Materials Disposal:** Cleaning materials used that may contain feces/wastes should be disposed of immediately in accordance with local regulations for infectious materials disposal.

**[For] Killing *Clostridium difficile* [spore]:** Clean hard, non-porous surfaces by removing gross filth [loose dirt, debris, blood/bodily fluids, etc.]. Apply Annihilyte-1® [this product] and let stand for 10 minutes.

### Special Instructions for Using Annihilyte-1® [this product] to Clean and Decontaminate Against HIV on Surfaces/Objects Soiled with Blood/Body Fluids

This product kills HIV-1 on pre-cleaned environmental surfaces/objects previously soiled with blood/body fluids in health care settings (e.g. hospitals, nursing homes) or other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with blood or body fluids, and in which the surfaces/objects likely to 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).

**Personal Protection:** When handling items soiled with blood or body fluids, use appropriate barrier protection such as disposable latex gloves, gowns, masks, and eye coverings.

**Cleaning Procedure:** Blood and other body fluids must be thoroughly cleaned from surfaces and other objects before applying this product.

**Contact Time:** Apply Annihilyte-1®[this product] to area to be treated. Let stand for 10 minutes. Cleaning materials used that may contain feces/wastes should be disposed of immediately in accordance with local regulations for infectious materials disposal.

**Disposal of Infectious Material:** Blood and other body fluids must be autoclaved and disposed of according to local regulations for infectious waste disposal.

**GENERAL CLEANING AND DEODORIZING DIRECTIONS**

**[To] Clean Non-Porous Surfaces – and/or – Floors:** Apply [*Wipe, Spray or Dip*] Annihilyte-1® to soiled area or surface with a cloth, wipe, mop, sponge, spray, or immersion, then wipe or scrub clean. This product can be used to clean various stains and organics including the following: bathtub ring, beverage stains, blood, body oils, coffee (stains), dead skin, dirt, fecal matter, fingerprints, food residue(s), fruit (stains), grease, laboratory stains, mildew stains, mold stains, (other) common soils – and/or – stains, (other) organic matter, pet odor, rust, tea (stains), urine (stains), vomit (stains).

**[To] Clean and Deodorize Toilet Bowls – and/or – Urinals – and/or – Bidets:** Remove heavy soil prior to disinfection. Empty toilet bowl or urinal and liberally apply Annihilyte-1® [this product] to exposed surfaces including under the rim with a cloth, mop, sponge or spray device until the surface is thoroughly wet. Brush or swab all surfaces thoroughly. Treated surfaces must remain wet for 10 minutes before flushing again. Allow to air dry.

**To Deodorize:** Spray until thoroughly wet. Let stand for appropriate time [to kill odor causing [bacteria] [microorganisms] [organisms]]. Then wipe. For heavily soiled areas, a preliminary cleaning is required.

**[To] Clean Non-Porous Glass – and/or – Mirror(s) – and/or – Window(s) [Surfaces]:** Dilute [this product] Annihilyte-1® 1:19 to 1:4 with water to prepare a 25-100 ppm [FAC] [available chlorine] glass cleaner solution. [If desired, use chlorine test strips to [determine exact available chlorine concentration] [adjust to desired chlorine level].] Apply [*Wipe, Spray*] glass cleaner solution with paper towel, cloth, mop, sponge, or spray to soiled area or surface, then wipe, squeegee, or scrub clean. Residual wetness may be removed with paper towel or cloth or just allow surfaces to air dry. If hazy film or streaks appear after drying, wipe clean with a dry or slightly damp clean paper towel, cloth, or microfiber.

<b>Organism Table for Disinfection Applications</b>	<b>Contact Time</b>
<b>Bacteria</b>	
Bordetella bronchiseptica [Kennel Cough] (ATCC 10580)	10 minutes
Clostridium difficile – spore (C. Diff or C difficile) (spores) (ATCC 43598)	10 minutes
Escherichia coli (E coli) (ATCC 11229)	10 minutes
Klebsiella pneumoniae New Delhi Metallo-Beta Lactamase (NDM-1) Carbapenem Resistant (CRE) ((Klebsiella (NDM-1) (CRE)) (KPC) (Carbapenem-Resistant Klebsiella pneumoniae) (CRKP), CDC 10002	10 minutes
Listeria monocytogenes (Listeria) (ATCC 7644)	10 minutes
Methicillin-Resistant Staphylococcus aureus (MRSA) (ATCC 33591)	10 minutes
Pseudomonas aeruginosa (Pseudomonas) (ATCC 15442)	10 minutes
Salmonella enterica (Salmonella) (ATCC 10708)	10 minutes
Staphylococcus aureus (Staph) (ATCC 6538)	10 minutes
Vancomycin Resistant Enterococcus faecalis (VRE) (ATCC 51229)	10 minutes
<b>Mycobacterium</b>	
Mycobacterium bovis, BCG (Tuberculosis – or – TB)	10 minutes
<b>Parvoviruses Non Enveloped</b>	
Canine parvovirus (ATCC VR-2016) [(Strain Cornell)]	10 minutes
<b>Viruses Non Enveloped</b>	
Adenovirus (1 or Type 1) (Strain 71) (ATCC VR-1)	10 minutes
Norovirus or Norwalk Virus (as Feline Calicivirus) (Strain F-9) (ATCC VR-782)	10 minutes
Rhinovirus (16 or Type 16) (Strain 11757) (ATCC VR-283)	10 minutes
Rotavirus (A or Group A) (Strain WA) (ATCC VR-2018)	10 minutes
<b>Viruses Enveloped</b>	
Canine distemper virus (ATCC VR-1587) [(Strain Snyder Hill)]	10 minutes
[Human] Hepatitis C [Virus] [(as bovine diarrhea virus)] [(HCV)] [(Strain ADL)] [(ATCC VR-1422)]	2 minutes
Human Immunodeficiency Virus Type 1 (HIV-1), strain IIIB (clade B); ZeptoMetrix	10 minutes
Influenza A (H1N1) Virus [(Strain A/Virginia/ATCC1/2009)] [(ATCC VR-1736)] [(flu virus)]	2 minutes
Influenza A Virus (H1N1) A/Swine/1976/31 (ATCC VR-99) [(flu virus)]	10 minutes
Respiratory Syncytial Virus (RSV) (Strain A-2) (ATCC VR-1540)	10 minutes
Swine Flu Virus (H1N1) A/Swine/1976/31 (ATCC VR-99)	10 minutes
<b>Yeast</b>	
Candida albicans (ATCC 10231)	10 minutes
<b>Bloodborne Pathogens</b>	
[Human] Hepatitis C [Virus] [(as bovine diarrhea virus)] [(HCV)] [(Strain ADL)] [(ATCC VR-1422)]	2 minutes
Human Immunodeficiency Virus Type 1 (HIV-1), strain IIIB (clade B); ZeptoMetrix	10 minutes

<b>Food-Contact Surface Bacteria</b>	
Listeria monocytogenes (Listeria) (ATCC 7644)	10 minutes

## SANITIZING APPLICATIONS

Annihilyte-1® [this product] is an effective multi-purpose sanitizer. This product is acceptable as a sanitizer for all hard non-porous surfaces in and around food processing areas.

### Hard, Non-Porous Non-Food Contact Surfaces

**[To] Sanitize [Hard, Non-Porous] [Non-Food Contact] Surfaces:** For heavily soiled areas, a preliminary cleaning is required. Dilute [this product] Annihilyte-1®1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level]. Apply sanitizing solution with cloth, mop, sponge, spray or immersion. Treated surfaces must remain wet for 2 minutes. Allow surfaces to air dry.

Annihilyte-1® [this product] is an effective cleaner/sanitizer against bacteria such as *Staphylococcus aureus* (Staph) and *Enterobacter aerogenes*.

This product kills 99.9% of bacteria [with a 5% organic soil load] in two minutes.

To deodorize: Spray on surfaces as needed.

### **[To] [Clean and] Sanitize Water Sensitive [Electronic] Equipment, [Hard, Non-Porous] Surfaces:**

Completely power off electrical equipment prior to treatment. Pre-clean soils from external surfaces to be sanitized with a clean paper towel, cloth, microfiber, or sponge, which may be dry or slightly wetted with this product. Dilute [this product] Annihilyte-1®1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] [sanitizing] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level]. Carefully apply sanitizing solution using a cloth or spray device so that only enough solution is applied to keep the surface thoroughly wet for 2 minutes. Avoid over soaking and prevent pooled or puddled areas. Treated surfaces must remain wet for 2 minutes. Reapply as necessary to keep wet for 2 minutes. Do not rinse. Allow surfaces to air dry. If hazy film or streaks appear after 2 minutes, wipe clean with a dry or slightly damp clean paper towel, cloth, or microfiber. Do not restore power to electronic equipment until thoroughly dry.

### Hard, Non-Porous Food Contact Surfaces

This product is an effective multi-purpose sanitizer/disinfectant

**[To] Sanitize [Hard, Non-Porous] [Food Contact] Surfaces:** Dilute [this product] Annihilyte-1®1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level]. Wash, wipe, or rinse items with detergent and water, then apply sanitizing solution with cloth, mop, sponge, spray or immersion. Let stand 1 minute [60 seconds] and wipe dry with clean towel or allow to air dry. No rinsing required. For use on food contact surfaces such as [exterior surfaces of coolers, refrigerators, freezers, microwave ovens, ovens and stove tops which should be allowed to come to room temperature before sanitization, ]stainless steel utensils, plastic and nonporous cutting boards and chopping blocks, dishes, glassware, pots and pans, eating and cooking utensils, sinks, counter tops, tables, racks, carts, shelves, appliances, conveyor belts – or – (insert food contact surface(s) from tables 4). For use within – or – throughout food contact sites such as food processing facilities, restaurants, schools, colleges, retail and wholesale establishments, industrial and commercial facilities, recreational facilities, kitchens, homes – or – (insert food contact use site(s) from table 4).

Annihilyte-1® [this product] is an effective sanitizer against *Staphylococcus aureus* (Staph) and *Salmonella enterica* (Salmonella).

**-OR-**

**To Sanitize Food Contact Surfaces – or – To Sanitize Food Processing Equipment and other hard**

**surfaces in food processing locations, dairies, restaurants and bars:**

[Recommended] for sanitizing food processing equipment, dairy equipment, sink tops, countertops, refrigerated storage and display equipment, and other hard non-porous surfaces. Recommended for use in food processing plants [establishments] [facilities], dairies, restaurants and bars.

[Clean, Rinse, Sanitize]

Prior to application, remove gross food particles and soil by pre-flush or pre-scrape and when necessary, pre-soak. Thoroughly wash objects to be sanitized with a good detergent or cleaner followed by a potable water rinse prior to applying sanitizer. No potable water rinse is allowed after application as a sanitizer.

Dilute [this product] Annihilyte-1®1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level].

Apply Annihilyte-1® sanitizing solution by spraying or total immersion. Surfaces must remain wet for 60 seconds [1 minute].

If the [article] [surface] cannot be washed and rinsed, clean thoroughly in an appropriate fashion prior to sanitizing.

Annihilyte-1® [this product] is an effective sanitizer against *Staphylococcus aureus* (Staph) and *Salmonella enterica* (Salmonella).

**-OR-**

Prior to use in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not permitted following the use of this product as a sanitizer on previously cleaned hard, non-porous surfaces, provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

Dilute [this product] Annihilyte-1®1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level].

Apply Annihilyte-1® sanitizing solution to pre-cleaned hard surfaces by thoroughly wetting surfaces with a cloth, mop, sponge, sprayer, or by immersion. Surfaces should remain wet for 1 minute followed by adequate draining and air drying.

Annihilyte-1® [this product] is an effective sanitizer against *Staphylococcus aureus* (Staph) and *Salmonella enterica* (Salmonella).

**[DIRECTIONS FOR SANITIZING FOOD PROCESSING EQUIPMENT AND FOOD CONTACT ARTICLES REGULATED BY 21CFR178.1010 and 40CFR180.940:**

1. Scrape, flush or presoak articles to remove gross food particles and soil.
2. Thoroughly wash articles in an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles by immersion in Annihilyte-1® sanitizing solution for 60 seconds. Articles too large for immersion should be thoroughly wetted with sanitizing solution by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and air dry. Non-immersed items should also be allowed to air dry.]

**[U.S. PUBLIC HEALTH SERVICE FDA FOOD CODE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:**

1. Equipment shall be thoroughly pre-flushed or pre-scraped and pre-soaked when necessary to remove gross food particles and soil.
2. Thoroughly wash equipment in a hot detergent solution. Rinse equipment thoroughly with potable water.
3. Sanitize equipment by immersion in Annihilyte-1® sanitizing solution for 60 seconds at a temperature of 75° (degrees).
4. For equipment that is too large to immerse, apply Annihilyte-1® sanitizing solution by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surfaces to drain and air dry. No potable water rinse is allowed.]

**[BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS:**



[For] Sanitizing of bottling or pre-mixed dispensing equipment: After cleaning, thoroughly rinse equipment with a potable water rinse. Fill equipment with Annihilyte-1® [this product] [sanitizing solution] and allow to remain in the equipment for at least 60 seconds. Sanitizing solution should be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed.]

[FOR SANITIZING IN FISHERIES, MILK, WINE, CITRUS, POTATO AND ICE CREAM PROCESSING PLANTS: [For] use as a sanitizer on conveyor belts and equipment [to reduce or eliminate odors in the processing area]. Also for use on filling equipment to reduce bacteria. Follow directions for sanitizing food contact surfaces.

**[To] Use as a Glove Dip or Boot Wash:** Dilute [this product] Annihilyte-1®1:1.5 with water to prepare a 200 ppm [FAC] [available chlorine] [(or more concentrated)] solution. May use chlorine test strips as an option to [determine exact available chlorine concentration] [adjust to desired chlorine level].

Annihilyte-1® [this product] meets AOAC Available Chlorine in Disinfectants chlorine equivalency against *Salmonella enterica* (ATCC 6539) and *Staphylococcus aureus* (ATCC 6538).

Annihilyte-1® [this product] meets the requirements of 2-301.16 Hand Antiseptics section of the U.S. PUBLIC HEALTH SERVICE FDA FOOD CODE.

**ALLERGEN DESTRUCTION APPLICATIONS**

**[To] [Clean and] [Remove and] [Destroy] [Reduce] Specified Allergens:** Dilute [this product] Annihilyte-1® 1:4 to 1:1.5 with water to prepare a 100-200 ppm [FAC] [available chlorine] sanitizing solution. As an option, use chlorine test strips to [determine exact available chlorine concentration] [adjust to desired chlorine level]. Apply sanitizing solution with paper towel, cloth, mop, sponge, spray or immersion. Treated surfaces must remain wet for 2 minutes. Allow surfaces to air dry. Annihilyte-1® [This product] breaks down – and/or – denatures – and/or – destroys allergens: dust mite matter, dust mite debris, cockroach matter, cockroach debris, pet dander, dog dander, cat dander and pollen particles. [Apply] [Use] [Spray] daily or as often as desired.

**AGRICULTURAL APPLICATIONS**

**Cut Flowers or Plants:**

For longevity of cut flowers or plants mix 1-2 ounces [(1/8 – 1/4 cup)] Annihilyte-1® [of this product] per quart of water to make a 15-30 ppm FAC solution for use in flower vase or buckets to retard the growth of non-public health bacteria. Change solution if it gets murky or hazy. Spray diluted solution on plants or flowers to control bacteria growth.

Organism Table for Sanitizing Applications	Contact Time
<b>Non-Food Contact Surface Bacteria</b>	
Enterobacter aerogenes (ATCC 13408)	2 minutes
Staphylococcus aureus (ATCC 6538)	2 minutes
<b>Food-Contact Surface Bacteria</b>	
Salmonella enterica (ATCC6539)	60 seconds
Staphylococcus aureus (ATCC 6538)	60 seconds

**Claims:**

- + This product was tested according to the AOAC efficacy testing methods
- + This product was tested according the AOAC germicidal spray methods
- + Broad spectrum disinfectant
- + One step cleaner/disinfectant
- + Cleaner/disinfectant
- + Multi-purpose disinfectant
- + Germicidal Spray
- + Hypochlorous Acid [(HOCl)] Solution
- + Hospital [Level] Disinfectant
- + Veterinarian [Level] Disinfectant
- + Active ingredient hypochlorous acid [(HOCl)] derived from naturally [-] occurring salt minerals and water
- + Derived from naturally [-] occurring minerals
- + [Antimicrobial] [antibacterial] [disinfectant] [sanitizer]
- + Aids in the reduction of cross-contamination between treated surfaces
- + Assures proper disinfectant strength and product effectiveness
- + Formulated for bacteria fighting
- + Bactericide – or – Bactericidal
- + Germicide – or – Germicidal
- + Virucide\* – or – Virucidal\*
- + Tuberculocide – or – Tuberculocidal
- + Parvocide – or – Parvocidal
- + Bathroom disinfectant
- + Kitchen disinfectant
- + Nursery disinfectant
- + Athletic facility disinfectant
- + Can be sprayed
- + Cleans and disinfects (insert use site(s) from tables 1-5)
- + Cleans and disinfects hard, non-porous surfaces
- + Cleans, deodorizes and disinfects
- + Denatures – and/or – Breaks Down – and/or – Deactivates – and/or – Eliminates – and/or – Destroys – and/or – Cleans – and/or – Removes [non-living] allergens [(such as) (like) [dust mite matter – or – particles] [dust mite debris] [cockroach matter – or – particles] [cockroach debris] [pet dander [found in dust]] [dog dander] [cat dander] [pollen [particles]].
- + Deodorizes by killing the bacteria that causes odors
- + Designed for practical use
- + Designed to save you time
- + Disinfecting formula
- + Disinfects and deodorizes by killing bacteria and their odors
- + Disinfects [Defends against] [common] household surfaces
- + Disinfects hard, non-porous surfaces (throughout the (insert use site(s) from tables 1-5)
- + Easy and convenient disinfecting (throughout the (insert the use site(s) from tables 1-5)
- + Easy one-step cleaning and disinfecting
- + Effective against – or – Kills (insert any organism(s) from table above) [in the presence of organic soil load [(5% blood serum)]]
- + Effective sanitizer for food [and beverage] processing equipment [facilities]
- + Effective sanitizer for food contact surfaces
- + Effective against non-enveloped viruses\* [[such as – or – e.g.,] [(norovirus), [rotavirus], [adenovirus]]]
- + Effectively disinfects hard, non-porous, environmental surfaces
- + Eliminate(s) bacteria – and/or – viruses that hide [lurk] [reside] where you [touch] [breathe] [work] [play] [live]
- + Eliminates odors at their source; bacteria – and/or – yeast
- + Eliminates – or – Removes food odors [like garlic – and/or – fish – and/or – onion]
- + Eliminates – or – Removes [smoke] [urine] [feces] [fish] [foul] [body] odors
- + Eliminates – or – Removes pet odors [like urine – and/or – feces – and/or – vomit – and/or – “wet dog” smell]
- + Eliminates - or – Reduces odors caused by bacteria – and/or – yeast [in the kitchen – or – bathroom]
- + [Eliminates] [removes] Odors
- + For daily use [sanitization]

- + For sanitizing (insert one or more of the food contact use surfaces listed on the label)
- + For use in (insert one or more of the use sites listed on the label)
- + For use on (insert one or more of the use surfaces listed on the label)
- + For use on high touch surfaces
- + Fight(s) – and/or - Kill(s) – and/or – Effective against Salmonella enterica
- + Fight(s) – and/or - Kill(s) – and/or – Effective against Staphylococcus aureus MRSA
- + Fight(s) – and/or - Kill(s) – and/or – Effective against Pseudomonas aeruginosa
- + Kills Pandemic 2009 H1N1 influenza A virus [(formerly called swine flu)]
- + Kills – or – Effective against H1N1 Swine Influenza virus
- + Kills – or – Effective against Bordetella bronchiseptica [(causative agent of bacterial Kennel Cough)]
- + Kills – or – Effective against Parvovirus
- + Kills – or – Effective against Clostridium difficile (C. diff) spores
- + Reduces Clostridium difficile – or – Clostridium difficile (C. diff) – or – C. difficile – or – C. diff spores on treated surfaces
- + Can help reduce the risk of cross contamination between treated hard, non-porous surfaces
- + A New Generation [of] Disinfectant
- + 3 in 1 Formula (Cleaner, odor eliminator and sanitizer)
- + Inspired by how you want [need] to disinfect
- + Invented to disinfect the way you want [need]
- + Kills bacteria
- + Kills many bacteria
- + Kills odor-causing bacteria
- + Kills household bacteria – and/or – viruses\*
- + Kills bacteria – and/or – viruses\* [on surfaces you touch most]
- + Low Odor
- + Fresh – and/or – Clean Scent
- + The smell of clean
- + Breath Easy: [Fragrance Free] [No Harsh Fumes] [No Harsh Chemicals]
- + No harsh fumes to irritate [pet] [dog] noses
- + No worries about pet licking after cleaning
- + Worry free use in [kennels] [litter box] [pet areas] [baby rooms] [nurseries]
- + Use for a [fresh] [home] [environment] [kitchen]
- + Alcohol free [formula]
- + Dye free [formula]
- + Fragrance free [formula] [will not irritate your [dog's] [pet's] nose]
- + Phenol free [formula]
- + VOC free [formula]
- + No – and/or Never any [alcohol] [dyes] [fragrances] [phenols] [VOCs] [harsh fumes] [harsh chemicals]
- + Non-flammable [formula]
- + Non-greasy [formula]
- + Nonsticky [formula]
- + Leaves no [sticky] [greasy] [flammable] [harmful] [harsh] [chemical] residual – or – residue [on surfaces] [after evaporation]
- + [It] Breaks down into saline solutions
- + Contains no phosphates
- + Kills – or – Effective against bacteria
- + Kills – or – Effective against viruses\*
- + Kills – or – Effective against pathogens
- + Kills – or – Effective against yeast
- + Leaves surfaces disinfected [sanitized]
- + Made in the USA (may include graphic of American flag)
- + One-step cleaner and disinfectant
- + One-step disinfectant cleaner designed for general cleaning and disinfecting hard, non-porous environmental surfaces in health care facilities – or – (insert use site(s) from table 1)
- + Pseudomonocidal (Pseudomonas aeruginosa)
- + Ready-to-use [cruise line] [daycare] [dental] [hospital] [household] [institutional] [residential] [veterinarian] disinfectant

- + For use in (list any use site(s)) [applications] [environment]
  - + Gentle enough for use (in – or – throughout the (insert use site(s) from tables 1-5)
  - + Gentle for use (on (insert use surface(s) from tables 1-5)
  - + Ready-to-Use disinfectant [Formula]
  - + No disinfectant mixing required
  - + No rinse formula
  - + No rinsing required
  - + No wiping required
  - + Multi-surface sanitizer
  - + Sanitize kitchen surfaces
  - + Sanitizer to go
  - + Disinfectant to go
  - + Sanitize without rinsing
  - + Staphylocidal (Staphylococcus aureus)
  - + The answer to your disinfecting needs
  - + The answer to your sanitizing needs
  - + The convenient way to disinfect
  - + The convenient way to sanitize
  - + Use in public – or – common places where bacteria – and/or – viruses may be of concern on hard, non-porous surfaces
  - + Use where control of the hazards of cross-contamination between treated surfaces is of Prime importance
- Glass sanitizer  
Household sanitizer  
Institutional sanitizer  
Restaurant sanitizer  
Consumer [Line] [Disinfectant]  
Commercial [Line] [Disinfectant]  
Cruise Line [Line] [Disinfectant]  
Freight [Line] [Disinfectant]  
Hospital [Line] [Disinfectant]  
Hospitality [Line] [Disinfectant]  
Industrial [Line] [Disinfectant]  
Janitorial [Jan-San] [Line] [Disinfectant]  
Nursery [Line] [Disinfectant]  
Public Transportation [Line] [Disinfectant]  
Residential [Line] [Disinfectant]  
Retail [Line] [Disinfectant]  
Veterinarian [Line] [Disinfectant]  
[Sample] [travel] [trial] size

## GENERAL CLAIMS

- + Convenient
- + For general use
- + For use on nursery surfaces
- + Suitable for hospital use
- + Will not harm (insert surface material(s) from table 5)
- + Will not harm hard, non-porous inanimate environmental surfaces
- + Will not harm titanium-coated, medical grade stainless steel
- + For use on bathroom surfaces
- + For use in athletic facilities
- + For use on athletic equipment

### TABLE ONE: Medical:

#### USE SITES

Ambulances – or – Emergency Medical Transport Vehicles  
Anesthesia Rooms – or – Areas  
Assisted Living – or – Full Care Nursing – or – Retirement Homes  
(Blood) (Plasma) (Semen) (Bone Marrow) (Milk) (Apheresis) Donation Centers  
CAT Laboratories  
Central Service Areas  
Central Supply Rooms – or – Areas  
Chemotherapy Hoods  
Chiropractic Office  
Clinics  
Critical Care Units – or – CCUs  
Dialysis Clinics  
Emergency Rooms – or – ERs  
Examination (Exam) Rooms  
[Eye] Surgical Centers  
Health Care Settings – or Facilities  
Home Health Care Settings  
Hospices  
Hospitals  
Hospital Kitchens  
Intensive Care Units – or – ICUs  
Isolation Areas – or – Rooms  
Laboratories  
Medical Clinics  
Medical Facilities  
Medical – or – Physician’s – or - Doctor’s Offices  
Neonatal Intensive Care Units [(NICU)]  
Newborn – or – Neonatal Nurseries  
Nursing – or – Nurses’ Stations  
Ophthalmic Offices  
Optometry Offices

Orthopedics  
Outpatient Clinics  
Outpatient Surgical Centers [(OPSC)]  
Patient Care Areas  
Patient Restrooms  
Patient Rooms  
[Pediatric] [Eye] Examination Rooms – or – Areas  
Pediatric Intensive Care Units (PICU)  
Pharmacies  
Physicians' Offices  
Physical Therapy Rooms – or – Areas  
Radiology – or – X-Ray Rooms – or – Areas  
Recovery Rooms  
Rehabilitation Therapy Rooms – or – Areas – or – Centers  
Surgery Rooms – or – Operating Rooms – or – ORs  
Transport Vehicles  
X-Ray Rooms

**HARD, NON-POROUS SURFACES (exterior surfaces of complex medical equipment)**

Bed Pans  
Body CT – or – CAT Scan Equipment  
BP Monitors  
Cabinets  
Cabinet – or – Closet Handles  
Carts – or – Bed Carts  
Chiropractic Tables  
Coated Mattresses – and/or – Pillows  
Computers – or – Laptops – or – Workstations – or – Keyboards  
Continuous Positive Airway Pressure – or – CPAP Machines – or – Equipment  
Counters – or – Counter Tops  
[CPAP] Masks  
Data Entry Tablets – or – Phones – or – Devices  
Dental Chairs  
Desk Tops  
Dialysis Machines  
Door Knobs  
Endoscope Transducers [and Probes]  
Exam – or - Examination Tables  
Exterior Surfaces of Air Vents  
External Surfaces of Medical Equipment  
External Surfaces of Ultrasound Transducers  
Food Carts – or – Food Trays  
Footboards  
Glucometers – or – Blood Glucose Monitors  
Gurneys  
Hard, Non-Porous Environmental Hospital – or – Medical Surfaces  
Headboards

High Touch Surfaces  
Hospital – or – Patient Bed Railings – or – Linings – or - Frames  
[Infant] [Neonatal] Incubators – or – Isolettes  
[Inner] [Inside of] Drawers  
IV Poles  
Light Switch Covers  
Light Switches  
Magnetic Resonance Imaging – or – MRI Equipment – or – Beds  
Mattress Covers, Plastic/Non-Porous  
[Mayo] [Instrument] Stands  
Neti Pots  
Nurse Call [Device] [Button] [and Cord]  
Otosopes  
Patient Beds  
Patient Chairs  
Patient Monitoring Equipment – or – Screens  
Phones – or – Phone Cradle  
Plastic Mattress Covers  
Prosthetics  
Reception Counters – or – Desks – or – Areas  
Respirators – or – Respirator Equipment  
Scales  
Shower Fixtures  
Showers  
Sinks  
Stethoscopes  
Stretchers  
Support Bars – or – Rails  
Tables  
Telephones  
External Surfaces of Toilets  
External Surfaces of Ultrasound Transducers [and Probes]  
External Surfaces of Ventilators – or – Ventilator Equipment  
Wash basins  
Wheelchairs  
X-Ray Equipment

**TABLE TWO: Dental:**

USE SITES

Dental Facilities

Dental – or – Dentist’s Offices

[Dental] [Hygienist(s)] Examination – or – Exam Rooms – or – Areas

HARD, NON-POROUS SURFACES (exterior surfaces of complex dental equipment)

Dental countertops

Dental operatory surfaces  
Dentist – or – dental chairs  
Hard, non-porous environmental dental surfaces  
Light lens covers  
Reception counters – or – desks – or – areas  
Waterjets  
Water picks

**TABLE THREE: Veterinary:**

**Animal Premises:** Remove all animals and feed from the premises, vehicles and enclosures. Remove all litter, droppings and manure from the floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap and/or detergent and rinse with water. Apply Annihilyte-1® at 500 ppm FAC. Saturate surfaces with solution for 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels and scrapers used for removing litter and manure. After application, ventilate buildings, coops and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent and rinse with potable water before reuse.

**USE SITES**

Amphibian [Holding] [Containment] Areas  
Animal Housing Facilities  
Animal Life Science Laboratories  
Animal – or – Pet Grooming Facilities  
Aquariums  
[Raptor] Aviaries  
[Chicken] [Bird] Coops  
Feed Lots  
Kennels  
Livestock – and/or – Swine – and/or – equine – and/or – Poultry Facilities  
Pet Areas  
Pet Hotels – and/or – Motels  
Pet Shops – or – Stores  
Small Animal Facilities  
Veterinary Clinics – or – Facilities  
Veterinary Offices  
Veterinary – or – Animal Hospitals  
[Petting] Zoos

**HARD, NON-POROUS SURFACES**

Animal equipment automatic feeders  
Aquariums  
Cages  
External surfaces of veterinary equipment



Feed racks  
Fountains  
Hard, non-porous environmental veterinary surfaces  
Pens  
Pet Bowls [Areas]  
Pet Feeding [Dishes]  
[Pet] [Dog] [Cat] [Bird] [Animal] Toys  
Reception counters – or – desks – or – areas  
Stalls  
Troughs  
Veterinary care surfaces  
Watering appliances

**TABLE FOUR: Food Service:**

**Food Processing and Service Establishments:** Before using this product, food products and packaging materials must be removed from the area or carefully protected.

USE SITES (Food contact surfaces must be rinsed with potable water after application of disinfectant)  
(Application as a Food Contact Sanitizer does not require a rinse)

Bars  
Beverage [Bottled Water] [Juice] [Beer] [Liquor] [Wine] Plants  
Break Rooms  
Bottlers [Breweries] [Distilleries] [Wineries]  
Cafeterias  
Coffee [Donut] [Bagel] Shops  
Commercial – or – Institutional Kitchens  
Cruise Ship [Airline] [Train] [Rail] Food Processing [Preparation] Areas  
Dairy Farms [Facilities]  
Dairy [Milk] [Ice Cream] Processing Plants  
Delis  
Dining Rooms [Halls]  
Eating Establishments  
Egg Processing Plants  
Fast Food Chains – or – Restaurants  
Food [Beverage] Preparation and Processing Areas  
Food Processing and Fabrication Areas  
Food Processing Plants [Facilities]  
Food Service – or – Processing Establishments  
Food Serving Areas  
Food Storage Areas  
Fruit [Vegetable] [Produce] [Potato] Processing Facilities  
Hospitality Establishment  
Liquor [Convenience] Stores  
Lunchrooms

Meat [Poultry] [Fish] Processing Plants  
 Meat [Poultry] [Fish] Producing Establishments  
 Other Food Service Establishments  
 [Ice Cream] Parlors – or – Shops  
 Restaurants  
 Rendering Plants  
 School Kitchens  
 Smokehouses  
 Snack Bars  
 Supermarkets [Grocery Stores]

**HARD, NON-POROUS SURFACES** (Food contact surfaces must be rinsed with potable water after application of disinfectant) (Application as a Food Contact Sanitizer does not require a rinse)

Surfaces where disinfection is required  
 Surfaces where sanitization is required  
 Exterior surfaces of Appliances  
 Exterior surfaces of Dish racks  
 Drain boards  
 Exterior surfaces of Food Cases  
 Exterior surfaces of Food Trays  
 Exterior surfaces of Freezers  
 Hoods  
 Exterior surfaces of Microwaves  
 Outdoor furniture (excluding wood frames and upholstery)  
 Exterior surfaces of Ovens  
 Exterior surfaces of Refrigerators  
 Salad bar sneeze guards  
 Exterior surfaces of Stoves – or – Stovetops  
 [Food] Processors  
 [Meat], [Fish], [Poultry], [Produce] Washers  
 [Processing] Hand [Power] Tools  
 [Processing] Vacuums  
 [Refrigerated] Food Display Equipment  
 Baby Bottles  
 Bakery Equipment  
 Basins  
 Beer [Tap] Lines  
 Beverage Bars [Equipment]  
 Bins  
 Blanchers  
 Blenders  
 Blenders  
 Bottling Equipment  
 Bread Slicing Machines  
 Breast Pump [Parts]  
 Buffet Counters

Cabinets  
 Canning Equipment  
 Carts  
 Cheese Making Equipment  
 Chiller Tanks  
 Choppers  
 Clarifiers  
 Coffee and Tea Equipment  
 Concession Equipment  
 Conveyor Systems  
 Cooking Equipment  
 Coolers  
 Counters [Countertops]  
 Crispers  
 Cutters  
 Dairy Cases  
 Dairy Lines  
 Deboners  
 Descalers  
 Dicers  
 Dish Racks  
 Drainboards  
 Drinking Fountains  
 Dryers  
 Evaporators  
 Extractors  
 Faucets  
 Filleting Machines  
 Filling Line Equipment  
 Filling, Seaming, Sealing and Capping Equipment  
 Food Cases  
 Food Contact Surfaces  
 Food Processing Equipment

<p>Food Trays                  Freezers                  Fryers                  Grills                  Grinders                  Highchairs [Trays]                  Hoists                  Homogenizers                  Hooks                  Ice Cream Machines [Equipment]                  Ice Machines [Chests]                  [Inside] Dishwasher(s) [Interiors]                  [Inside] Freezer(s) [Interiors]                  [Inside] Microwave(s) [Interiors]                  [Inside] Refrigerator(s) [Interiors]                  Juicers                  Kettles                  Kitchen Appliances                  Kitchen Surfaces                  Kitchen Tools                  Knives                  Labeling Machines                  Lunch Boxes [Pails]                  Meat Cutting Machines                  Meat Cases                  Medicine Dropper                  Microwaves                  Milking Machines [Equipment]                  Millers                  Mixing Equipment [Mixers]                  [[Baby [Bottle]] [Utensils – and/or – Stainless                  [Steel] ware] [Chopsticks]                  Ovens                  Packaging Equipment                  Pasteurizers                  Pet Bowls                  Pet Feeding [Dishes]                  Pickers                  Picnic Tables</p>	<p>Plastic and other non-porous Chopping Blocks                  Plastic Cutting Boards                  Pre-mixing Equipment                  Processing Vessels                  Pulpers                  Pumps                  Racks                  Ranges                  Refrigerator Bins used for meat, vegetables,                  fruit, eggs and dairy                  Refrigerators                  Salad Bars                  Saws                  Scalders                  Scales                  Separators                  Shackles                  Shelving                  Shredders                  Sinks                  Skinning Equipment                  Slicers                  Slush [Ice] Machines [Equipment]                  Snack Counters                  Sorters                  Steam Tables                  Storage Tanks                  Stovetops                  Stuffers                  Tables                  Tanks                  Teat Cups [Tubes]                  Toasters                  Trolleys                  Warming Equipment                  Waterjets                  Water picks                  Yogurt Machines [Equipment]</p>
---	--

**TABLE FIVE: Miscellaneous/General:**

USE SITES

- Airplanes
- Arcades

Attics  
Automobiles  
Basements  
Blood Banks  
Boats  
Bowling Alleys  
Butcher Shops  
Call Centers  
Casinos  
Campers  
Cars  
[Children's] [Kids'] Playroom  
Chillers  
Churches – or – Synagogues  
Colleges  
Coliseums  
Correctional Facilities  
Crawl Spaces  
Cruise Lines – or – Ships  
Day Care Centers – or – Schools  
Dormitories  
Elevators  
Factories  
Fleets  
Fleet Vehicles  
Funeral Homes  
Game Rooms – or – Centers  
Garages  
Grocery Stores  
Gymnasiums – or – Gyms  
Health Club Facilities  
Homes  
Hotels  
Industrial Facilities  
Laundromats  
Laundry Rooms  
Locker Rooms  
Manufacturing Plants – or – Facilities  
Massage Parlors  
Military Installations  
Motels  
[Movie] Theaters – or – Cinemas  
Nurseries – or – Nursery Schools  
Office Buildings  
Offices  
Parks  
Personally Owned Vehicles – or – POVs

Pipelines associated with oil and gas production

Playgrounds

Preschool Facilities

Public Areas – or – Facilities

Recreational Centers – or – Facilities

Recreational Vehicles – or – RVs

Resorts

[Roller] [Ice] [Skating] Rinks

Restrooms – or – Restroom Areas

School Buses

Schools

Shelters

Shower Rooms

Stadiums

[Sports] Arenas

Storage Rooms – or – Areas

Supermarkets

Trains

Trucks

Universities

Vehicles

Waterparks

Wineries

Yachts

#### HARD, NON-POROUS SURFACE

Exterior Surfaces of [Air] Vents

[Protective] [Equipment] [Gear] [Pads] [Mats]

Baby – or – Children’s Car Seats

Baby Toys

Baby – or – Children’s Activity Centers

Bassinets

Bathroom fixtures

Bath tubs

Bath Toys

Behind and under counters

Behind and under sinks

Booster chairs

Cabinets

Ceilings

Cell(ular) – or – wireless – or – mobile – or – digital phones

Chairs

Children’s [Kids’] [Wading] Pool

Children’s [Kids’] [Play] Table [and Chairs]

Climbing Walls

Computer keyboards

Computer monitors

Laptops – or - Tablets  
Counters – or – countertops  
Cribs  
Decks  
Dehumidifiers  
Desks  
Surfaces of Drains  
Diaper – or – infant changing tables  
Diaper pails  
Dictating equipment surfaces  
Doorknobs  
Earbuds –and/or – Earphones  
Elevator Buttons  
Exterior – or – external toilet surfaces  
Exterior – or – external urinal surfaces  
Exterior Siding  
Facemasks – and/or – Face shields  
Faucets  
Floors  
Garbage – or – trash cans – or receptacles  
Grocery store – or – supermarket carts  
Gymnastics Equipment  
Hampers  
Hand railings  
Hand [Air] Dryer – or – Blower  
Hand Dispenser  
Handles  
Headphones  
Headsets  
Helmets  
Highchairs  
Highchair Trays  
High Touch Surfaces  
Humidifiers  
Lamps  
Light Switches  
Linoleum  
[CPAP] Masks  
Massage Tables  
Microphones  
Mirrors  
Musical Instruments  
Neti Pot  
Other telecommunications equipment surfaces  
[[Personal Hygiene] Items] [like] [Combs] [Hair Clips] [[[Toe – or – Finger]Nail] Clippers] [[Hair  
[Cutting]] Scissors – or – Shears] [[Hair] Clippers] [Razors] [Tweezers]  
Piano Keys

Playpens  
Play Sets  
Potty Chair(s) [Seats]  
Riding Toys  
Shelves  
Showers – or – shower stalls  
[House] Siding  
Sinks  
Soap – or – Hand Sanitizer Dispensers  
Stall doors  
Stroller [Handles] [Trays]  
Tables  
Telephones  
[Television or TV] Remote(s) [Control(s)]  
Tiled walls  
Toilet rims  
Toilet seats  
[Paper] Towel dispensers  
Toys  
Vanity tops – or – vanities  
Walls  
Windows  
Wrestling – or – Gymnastics Mats

This product is effective and for use as directed on hard, non-porous, water sensitive equipment surfaces: instruments, sealed electronics, computer keyboards, cell phones, telephones, appliances, remote controls, light switch covers and other hard, non-porous water sensitive equipment and surfaces listed on this label.

#### SURFACE MATERIALS

Baked enamel  
Chrome  
Common hard, non-porous household – or – environmental surfaces  
Formica  
Glass  
Glazed ceramic tile  
Glazed porcelain  
Laminated surfaces  
Plastic laminate  
Glazed porcelain enamel  
Stainless steel  
Synthetic marble  
Vinyl tile  
Similar hard, non-porous surfaces except those excluded by the label

Do not use on steel, aluminum, silver, or chipped enamel. Prolonged contact with metal may cause pitting or discoloration. First test in an inconspicuous place for color washout or contact incompatibility.

## STORAGE AND DISPOSAL

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

**Storage:** Store in a closed dark plastic container away from direct sunlight. Store container in a cool dry area.

**Pesticide Disposal:** Wastes resulting from the use of this product must be disposed of on site or at an approved waste disposal facility.

**Container Disposal:** Refillable container. Refill this container with same product only. Do not reuse this container for any other purpose. Cleaning before refilling is the responsibility of the refiller. Cleaning the container before final disposal is the responsibility of the person disposing the container. To clean the container before final disposal, empty the remaining contents from this container into application equipment or mix tank. Fill the container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for two minutes. Repeat this rinsing procedure two more times. Then offer for recycling if available, or puncture and dispose of in a sanitary landfill, or by incineration, or by other procedures allowed by state and local authorities.

## Environmental Commitment

This product rapidly breaks down entirely to salt water.

Not harmful to septic and waste water treatment systems.

This bottle is coded for recyclers. Check to see if recycling facilities accept colored HDPE in your area.

Contains no phosphorous.

Contains no VOCs (Volatile Organic Compounds).



## NSF Registration

Category Code D2

NSF Registration Number: xxxxxx

D2 – Antimicrobial Agents not requiring rinse



## FIRST AID

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. You may also contact the National Pesticide Information Center (NPIC) 1-800-858-7378 for emergency medical treatment information.