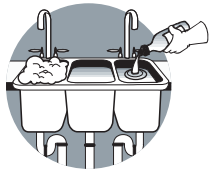


NOBLE Chemical Bacti-Free Third Sink Sanitizer



With Organic Soil Tolerance For Industrial, School, Restaurant, Food Handling and Process Areas, Bar and Institutional Kitchen Use.

ACTIVE INGREDIENTS:

Alkyl (C14 60%, C16 30%, C12 5%, C18 5%)
dimethyl benzyl ammonium chloride.....5.0%
Alkyl (C12 68%, C14 32%)
dimethyl ethylbenzyl ammonium chloride...5.0%
INERT INGREDIENTS:90.0%
TOTAL:100.0%

Net Contents: 1 Gallon

**KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO**

See back panel of label for additional precautionary statements.

E.P.A. Reg. No. 10324-63-65239 E.P.A. Est. No. 8325-PA-01

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 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.

Distributed By:
NOBLE CHEMICAL, INC.
2209 Old Philadelphia Pike, Lancaster, PA 17602
FOR CUSTOMER SERVICE CALL: 1-888-256-6400

Food Service Products

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

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not get into 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.

ENVIRONMENTAL HAZARDS

This product is toxic to fish.

PHYSICAL OR CHEMICAL HAZARDS

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

This product is for use on hard, non-porous inanimate surfaces in: Restaurants, bars, cafeterias, institutional kitchens, fast food operations and food storage areas. Supermarkets, convenience stores, retail and wholesale establishments, food establishments, coffee shops, donut shops, bagel stores, pizza parlors. Food processing plants, canneries, and bakeries. This product when used as directed can be used on washable hard, non-porous surfaces such as: Food preparation and storage areas, dishes, glassware, silverware, cooking utensils, plastic and other non-porous cutting boards, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware®.

This product when used as directed can be used on washable hard, non-porous surfaces such as: Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils. Countertops, Slurpee® machines, stovetops, sinks, appliances, refrigerators, glass, metal, stainless steel, glazed porcelain, glazed ceramic, sealed granite, sealed marble, plastic, chrome and vinyl, enameled surfaces, painted woodwork, Formica®, vinyl and plastic upholstery, exhaust fans, refrigerated storage and display equipment.

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.
DISINFECTION PERFORMANCE IN INSTITUTIONS AND NON-MEDICAL FACILITIES: At 4 fluid ounces of this product per 5 gallons of water use level (625 ppm active) and with a 10-minute contact time, this product is bactericidal according to the AOAC Use Dilution Test method on hard non-porous surfaces modified in the presence of 5% organic serum against: *Pseudomonas aeruginosa*, *Salmonella enterica*, *Staphylococcus aureus*
***VIRUCIDAL PERFORMANCE:** At 4 ounces of this product per 5 gallons of water use level (625 ppm active), this product was evaluated with a 10-minute contact time in the presence of 5% serum and found to be effective against the following viruses on hard, non-porous surfaces: Herpes Simplex Type 1 virus, Herpes Simplex Type 2 virus, Human Coronavirus, Infectious Bronchitis Virus, Influenza A2/Japan Virus
FUNGICIDAL PERFORMANCE: At 4 ounces of this product per 5 gallons of water use level (or equivalent use dilution) (625 ppm active) and with a 10-minute contact time, this product is effective in the presence of 5% blood serum against the following on hard non-porous surfaces (such as locker rooms, dressing rooms, shower and bath areas and exercise facilities): *Trichophyton mentagrophytes*, *Aspergillus niger*

PREPARATION OF DISINFECTION/VIRUCIDAL*/FUNGICIDAL USE SOLUTION: For heavily soiled areas, a preliminary cleaning is required. Add 4 ounces of this product to 5 gallons of water to disinfect hard non-porous surfaces. Apply use solution using a brush, sponge, cloth, mop, auto scrubber, mechanical spray device or by immersion so as to thoroughly wet surfaces. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Treated surfaces must remain wet for 10 minutes. Allow to air dry. Rinse all treated surfaces that come in contact with food such as countertops, appliances, tables and stovetops with potable water before reuse. 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.

DIRECTIONS FOR FOOD PROCESSING PLANTS: For use on non-food contact hard non-porous inanimate surfaces such as floors, walls, tables, garbage cans and disposal areas. Follow the **PREPARATION OF DISINFECTION/VIRUCIDAL*/FUNGICIDAL USE SOLUTION** use directions.

DIRECTIONS FOR FOOD STORAGE AREAS: For use on non-food contact hard non-porous inanimate surfaces such as shelves, floors, walls and tables. Follow the **PREPARATION OF DISINFECTION/VIRUCIDAL*/FUNGICIDAL USE SOLUTION** use directions.

TO DISINFECT FOOD SERVICE ESTABLISHMENT FOOD CONTACT SURFACES: For heavily soiled areas, a pre-cleaning step is required. For use on countertops, exterior surfaces of appliances, tables and other hard non-porous inanimate surfaces, add 4 ounces of this product to 5 gallons of water. Apply solution with a brush, mop, cloth, sponge, auto scrubber, mechanical spray device, coarse pump or trigger spray device, or by immersion so as to wet all surfaces thoroughly. For sprayer applications, spray 6-8 inches from surface. Rub with brush, cloth, or sponge. Allow surface to remain wet for 10 minutes. Wipe with clean cloth, sponge or paper towel. Rinse the surface with potable water. 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.

FOOD CONTACT SANITIZING PERFORMANCE: At 1 ounce of this product per 4 gallons of water (200 ppm active), this product eliminates 99.999% of the following bacteria in 1 minute in 500 ppm hard water calculated as CaCO3 according to the Germicidal and Detergent Sanitizing Action of Disinfectants test: *Aeromonas hydrophila*, *Listeria monocytogenes*, *Campylobacter jejuni*, *Shigella dysenteriae*, *Clostridium perfringens*, *Staphylococcus aureus*, *Enterobacter sakazakii*, *Streptococcus pyogenes*, *Escherichia coli*, *Yersinia enterocolitica*, *Enterococcus faecalis* Vancomycin resistant, *Escherichia coli* O157:H7, *Salmonella typhi*, *Escherichia coli* O111:H8

FOOD CONTACT SANITIZING DIRECTIONS

Before use as a sanitizer in public eating places, 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-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 SANITIZING DILUTION GUIDE

To prepare a 200, 300 or 400 ppm active solution, use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

Active solution	1 gallon	4 gallons	10 gallons	20 gallons
200 ppm	¼ ounce	1.0 ounce	2 ½ ounces	5.0 ounces
300 ppm	0.375 ounce	1 ½ ounces	3 ¾ ounces	7 ½ ounces
400 ppm	½ ounce	2.0 ounces	5.0 ounces	10.0 ounces

SANITIZATION: When used for sanitization of previously cleaned hard non-porous inanimate food equipment or food contact items, limit active to 200-400 ppm active. At this level **NO POTABLE WATER RINSE IS ALLOWED.**
To sanitize previously cleaned and rinsed hard non-porous inanimate food contact surfaces, prepare a 200-400 ppm active solution by adding 1 to 2 oz. to 4 gallons of water.

FOOD CONTACT SURFACE SANITIZING DIRECTIONS: Apply a use solution of 1-2 ounces of this product per 4 gallons of water (200-400 ppm) as is to sanitize hard nonporous surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, coarse pump or trigger spray device or by immersion. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Allow surface to remain wet for at least 1 minute. Let surfaces drain and then air dry. **NO POTABLE WATER RINSE IS ALLOWED.** Change cloth, sponge or towels frequently to avoid redeposition of soil. A fresh solution must be prepared at least daily or more often if use solution becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

FOR PUBLIC EATING PLACES, AND FOOD PROCESSING EQUIPMENT AND UTENSILS: Apply a use solution of 1-2 ounces of this product per 4 gallons of water (200-400 ppm) to pre-cleaned, hard nonporous inanimate food contact surfaces, thoroughly wetting surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, coarse pump or trigger spray device or by immersion. For sprayer applications, spray 6 to 8 inches from surface. Do not breathe spray. Rub with brush, sponge, or cloth. Allow surface to remain wet for at least 1 minute. Let surfaces drain 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 more often if use solution becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD NONPOROUS INANIMATE FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS AND BARS DIRECTIONS: For sanitizing pre-cleaned food processing equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, non-porous inanimate food contact surfaces, apply use solution of 1-2 ounces of this product per 4 gallons of water (200-400 ppm active) with a cloth, brush, sponge, mop, auto scrubber, mechanical spray device, hand pump, coarse pump or trigger spray device or by immersion, thoroughly wetting surfaces. For sprayer 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 can be sanitized by immersion in a 1-2 ounce per 4 gallons use solution of this product (200-400 ppm active). Allow surface to remain wet for at least 1 minute. Let surfaces drain and then air dry. **NO POTABLE WATER RINSE IS ALLOWED.** Change cloth, sponge or towels frequently to avoid redeposition of soil. A fresh solution must be prepared at least daily or more often if use solution becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER

For sanitizing pre-cleaned hard nonporous inanimate dishes, glassware, silverware, eating utensils, and cooking utensils, cookware and dishware, immerse in a solution containing 1-2 ounces of this product per 4 gallons of water (200-400 ppm active). Allow surface to remain wet for at least 1 minute. Remove items from solution and then air dry. **NO POTABLE WATER RINSE IS ALLOWED.** Change cloth, sponge or towels frequently to avoid redeposition of soil. A fresh solution must be prepared at least daily or more often if use solution becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

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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