

NOBLE Chemical Bacti-Free Third Sink Sanitizer



With Organic Soil Load For Industrial Sites, Schools, Restaurants, Food Handling and Processing Areas, Bars and Institutional Kitchens.

ACTIVE INGREDIENTS:
Alkyl (60% C14, 30% C16, 5% C12, 5% C18)
Dimethyl Benzyl Ammonium Chloride.....5.0%
Alkyl (68% C12, 32% C14)
Dimethyl Ethylbenzyl Ammonium Chloride...5.0%
OTHER INGREDIENTS:90.0%
TOTAL:100.0%

Net Contents: 1 Gallon

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

See side panel of label for additional precautionary statements.

EPA Reg. No. 10324-63-65239 EPA Est. No. 8325-PA-1

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. **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.

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

Distributed By:
NOBLE CHEMICAL, INC.
2205 Old Philadelphia Pike, Lancaster, PA 176002
FOR CUSTOMER SERVICE CALL: 1-888-256-6400

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. 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, chemical-resistant 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, aquatic invertebrates, oysters, and shrimp.

This product is for use on hard, non-porous surfaces in restaurants, bars, cafeterias, institutional kitchens, fast food operations, 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: 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®, kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils, countertops, Slurpee® machines, stovetops, sinks, appliances, refrigerators, glass surfaces, metal, stainless steel, glazed porcelain, glazed ceramic, sealed granite, sealed marble, plastic, chrome, enameled surfaces, painted woodwork, Formica®, vinyl and plastic upholstery, exhaust fans, and refrigerated storage and display equipment.

DISINFECTION PERFORMANCE: This product kills the following bacteria in 10 minutes at 2 oz. per gal. of 400 ppm hard water (1550 ppm active) and 5% soil on hard, non-porous surfaces: *Pseudomonas aeruginosa*, *Salmonella enterica*, *Staphylococcus aureus*.

VRICIDAL* PERFORMANCE: This product kills the following viruses in 10 minutes at 2 oz. per gal. of 400 ppm hard water (1550 ppm active) and 5% soil on hard, non-porous surfaces: Herpes Simplex Type 1 Virus, Herpes Simplex Type 2 Virus, Human Coronavirus, Influenza A/Hong Kong/8/68 Virus, SARS-CoV-2. *Indicates a 2-minute contact time is required for this claim.

FOOD CONTACT SURFACE SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 1 oz. per 4 gal. of 500 ppm hard water (200 ppm active) on hard, non-porous surfaces against: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Cronobacter sakazakii*, *Enterococcus faecalis* Vancomycin Resistant (VRE), *Escherichia coli*, *Escherichia coli* O111:H8, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella enterica* serovar Typhi, *Shigella dysenteriae*, *Staphylococcus aureus*, *Streptococcus pyogenes*, *Yersinia enterocolitica*.

FUNGICIDAL PERFORMANCE: This product kills the following fungi in 10 minutes at 2 oz. per gal. of 400 ppm hard water (1550 ppm active) and 5% soil on hard, non-porous surfaces: *Trichophyton interdigitale* (Athlete's foot fungus) (a cause of Ringworm).

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Allow surfaces to come to room temperature before treatment. 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.

FOR USE AS A GENERAL DISINFECTANT, VIRUCIDE*: 1. Pre-clean visibly soiled areas. 2. Prepare a use solution of 2 - 3 oz. of this product per gal. of water (1550 - 2350 ppm active). 3. To disinfect hard, non-porous surfaces, apply use solution with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. 4. Treated surfaces must remain visibly wet for 2 minutes to kill SARS-CoV-2 and 10 minutes to kill other organisms listed on the label. Rinse with potable water after use on surfaces that come in contact with food. 5. Allow to air dry. Rinsing of floors is not necessary unless they are to be waxed or polished. 6. Prepare a fresh solution daily or when visibly dirty.

TO KILL FUNGI: Pre-clean visibly soiled surfaces. Prepare use solution by adding 2 oz. of this product per gal. of water (or equivalent dilution). Apply use solution to hard, non-porous surfaces. Allow surface to remain visibly wet for 10 minutes. Wipe surfaces (and let air dry).

FOOD PROCESSING PREMISES

FOR USE AS A DISINFECTANT, VIRUCIDE* IN FOOD PROCESSING PLANTS/PREMISES, FOOD SERVICE ESTABLISHMENTS, FOOD STORAGE AREAS AND EQUIPMENT: 1. Pre-clean visibly soiled areas. 2. Apply use solution of 2 - 3 oz. of this product per gal. of water (or equivalent use dilution) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. 3. Treated surfaces must remain visibly wet for 10 minutes. 4. Allow to air dry. Rinsing of floors is not necessary unless they are to be waxed or polished. 5. When disinfecting food contact surfaces used for food preparation, rinse surfaces thoroughly with potable water. This product must not be used to treat the following surfaces: utensils, glassware, dishes or interior surfaces of processing equipment. 6. Prepare a fresh solution daily or when visibly dirty.

FOOD CONTACT SURFACE SANITIZING DIRECTIONS

Prior to application, remove visible food particles and other 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 DILUTION TABLE: 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.

FOOD CONTACT SANITIZING DILUTION TABLE

Active solution	1 gal.	4 gal.	10 gal.	20 gal.
200 ppm	0.25 oz.	1 oz.	2.5 oz.	5 oz.
300 ppm	0.375 oz.	1.5 oz.	3.75 oz.	7.5 oz.
400 ppm	0.5 oz.	2 oz.	5 oz.	10 oz.

FOOD CONTACT SURFACE SANITIZING PERFORMANCE FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, BAKERIES, CANNERIES, BEVERAGE PLANTS, RESTAURANTS, AND BARS DIRECTIONS (REGULATED BY 40 CFR 180.940(a)(c)):

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized food processing equipment in a solution of 1-2 oz. of this product per 4 gal. of water (200-400 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact

with food. Do not rinse. For articles too large for immersing, apply a use solution of 1-2 oz. of this product per 4 gal. of water (200-400 ppm active quat) (or equivalent use dilution) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse 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 and then air dry 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 REFRIGERATED FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS: For sanitizing food processing 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 visible dirt.

1. Turn off refrigeration. Allow surfaces to come to room temperature prior to treatment. (*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 1-2 oz. of this product per 4 gal. of water (200-400 ppm active quat) (or equivalent use dilution) by direct pouring, by circulating through the system, or by hand-pump trigger spray device, coarse 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. Allow sanitized surfaces to adequately drain before contact with food/liquid. Do not rinse. Return machine to service. 5. Prepare a fresh solution daily or when visibly dirty.

GENERAL DEODORIZATION: To deodorize, apply 0.6 - 1.2 oz. of this product per gal. of water to hard, non-porous surfaces. Allow to air dry. Rinse with potable water after use on surfaces that come in contact with food.

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 1/4 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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