

# NOBLE Chemical Sani-512

With Organic Soil Tolerance For Industrial Sites, Schools, Restaurants, Food Handling and Process 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.

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

**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:** 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. Call a poison control center or doctor immediately for treatment advice. **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.**  
2209 Old Philadelphia Pike, Lancaster, PA 17602  
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 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 and aquatic invertebrates.

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: 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®, 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:** This product kills the following bacteria in 10 minutes at 4 oz. per 5 gal. of water (625 ppm active) and 5% soil on hard, non-porous surfaces: *Pseudomonas aeruginosa*, *Salmonella enterica*, *Staphylococcus aureus*.

**VRUCIDAL\* PERFORMANCE:** This product kills the following viruses in 10 minutes at 4 oz. per 5 gal. of water (625 ppm active) and 5% soil on hard, non-porous surfaces: Herpes Simplex Type 1 Virus, Herpes Simplex Type 2 Virus, Human Coronavirus, Influenza A2/Japan Virus.

**FOOD CONTACT 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: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Clostridium perfringens* (vegetative), *Enterobacter sakazakii*, *Enterococcus faecalis* Vancomycin Resistant (VRE), *Escherichia coli*, *Escherichia coli* O111:H8, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella typhi*, *Shigella dysenteriae*, *Staphylococcus aureus*, *Streptococcus pyogenes*, *Yersinia enterocolitica*.

**FUNGICIDAL PERFORMANCE:** This product kills the following fungi in 10 minutes at 4 oz. per 5 gal. of water (625 ppm active) and 5% soil on hard, non-porous surfaces: *Trichophyton mentagrophytes* (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. Before using this product, food products and packaging materials must be removed from the room or carefully protected.

**FOR USE AS A GENERAL DISINFECTANT, VIRUCIDE\*:** 1. Pre-clean heavily soiled areas. 2. Apply use solution of 4 oz. of this product per 5 gal. of water (or equivalent use dilution) (625 ppm active) 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 wet for 10 minutes. 4. Allow to air dry. Rinsing of floors is not necessary unless they are to be waxed or polished. 5. Prepare a fresh solution daily or when visibly dirty.

**TO KILL FUNGI:** Pre-clean hard, non-porous surfaces. Prepare use solution by adding 4 oz. of this product per 5 gal. of water (or equivalent dilution). Apply use solution to hard, non-porous surfaces. Allow surface to remain 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 heavily soiled areas. 2. Apply use solution of 4 oz. per 5 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 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 clean the following surfaces: utensils, glassware, dishes or interior surfaces of processing equipment. 6. Prepare a fresh solution daily or when visibly dirty.

#### FOOD CONTACT 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 applications of the sanitizing solution.

**FOOD CONTACT 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 gallon	4 gallons	10 gallons	20 gallons
200 ppm	0.25 ounce	1 ounce	2.5 ounces	5 ounces
300 ppm	0.375 ounce	1.5 ounces	3.75 ounces	7.5 ounces
400 ppm	0.5 ounce	2 ounces	5 ounces	10 ounces

**FOOD CONTACT 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 similar size 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 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 gross food particles. 1. Turn off refrigeration. (**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 coarse pump or trigger spray device, direct pouring or by circulating through the system. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain 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.

#### 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.

(A16)

