

**DISINFECTANT PERFORMANCE:** This product kills the following bacteria in 10 minutes at 1.2 fl. oz. per 2 gal. of 200 ppm hard water (450 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 1.2 fl. oz. per 2 gal. of 200 ppm hard water (450 ppm active) and 5% soil on hard, non-porous surfaces: Avian Influenza A (H5N1) Virus, Human Coronavirus, Herpes Simplex Type 1 Virus, Herpes Simplex Type 2 Virus, Influenza A (H1N1) Virus, Influenza A2 Virus, Vaccinia Virus. This product kills the following viruses in 10 minutes at 3 fl. oz. per 2 gal. of 200 ppm hard water (1175 ppm active) and 5% soil on hard, non-porous surfaces: \*\*Norovirus (Norwalk-like Virus).

**MILDEWSTAT PERFORMANCE:** This product controls the following mold/mildew at 1.2 fl. oz. per 2 gal. of 200 ppm hard water (450 ppm active) on hard, non-porous surfaces for up to 7 days: *Aspergillus niger*.

**NON-FOOD CONTACT SURFACE SANITIZING PERFORMANCE:** This product is an effective one-step non-food contact sanitizer in 3 minutes at 1.2 fl. oz. per 2 gal. of 200 ppm hard water (450 ppm active) and 5% soil on hard, non-porous surfaces against: *Staphylococcus aureus*, *Klebsiella pneumoniae*.

**FOOD CONTACT SURFACE SANITIZING PERFORMANCE:** This product is an effective food contact sanitizer in 1 minute at 1 fl. oz. per 4 gal. of 500 ppm hard water (200 ppm active) on hard, non-porous surfaces against: *Aeromonas hydrophila*, *Campylobacter jejuni*, *Escherichia coli*, *Escherichia coli* O111:H8, *Escherichia coli* O157:H7, *Escherichia coli* O45:H-K, *Escherichia coli* O103:K:H8, *Escherichia coli* O121:K:H10, *Escherichia coli* O26:H11, *Enterococcus faecalis*, *Vancomycin Resistant, Listeria monocytogenes*, *Klebsiella pneumoniae*, *Salmonella enterica*, *Salmonella enteritidis*, *Salmonella typhi*, *Shigella dysenteriae*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus* Methicillin Resistant, *Streptococcus pyogenes*, *Yersinia enterocolitica*.

This product is an effective food contact sanitizer in 1 minute at 0.75 fl. oz. per 4 gal. of 300 ppm hard water (150 ppm active) on hard, non-porous surfaces against: *Escherichia coli*, *Staphylococcus aureus*.

This product is an effective food contact sanitizer in 1 minute at 2 fl. oz. per 4 gal. of 1000 ppm hard water (400 ppm active) on hard, non-porous surfaces: *Escherichia coli*, *Staphylococcus aureus*.

**LAUNDRY BACTERIOSTAT FOR COMMERCIAL, INDUSTRIAL, AND NON-MEDICAL INSTITUTIONAL LAUNDRY APPLICATIONS:** This product provides the fabric with residual bacteriostatic activity against odor causing gram-negative and gram-positive bacteria when added to the final rinse at a rate of 10 fl. oz. of this product per 100 lbs. of dry laundry. This product was evaluated against: *Corynebacterium ammoniagenes*, *Klebsiella pneumoniae*, *Staphylococcus aureus*.

**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 with this product. This product is not for use on medical device surfaces.

**FOR USE AS A ONE-STEP, GENERAL, HOSPITAL DISINFECTANT, VRUCIDE®, CLEANER: 1.** Pre-clean visibly soiled areas. 2. Apply use solution of 1.2 fl. oz. of this product per 2 gal. of water (or equivalent use dilution) to disinfect hard, non-porous, non-food contact 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. 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. Prepare a fresh solution daily or when visibly dirty.

**\*\*TO KILL NOROVIRUS:** Pre-clean visibly soiled surfaces. Prepare use solution by adding 3 fl. oz. of this product per 2 gal. of water (or equivalent dilution) (1175 ppm active). Apply use solution to hard, non-porous, non-food contact surfaces. Allow surface to remain visibly wet for 10 minutes. Wipe surfaces (and let air dry).

**NON-FOOD CONTACT SURFACE SANITIZING DIRECTIONS**

**NON-FOOD CONTACT SURFACE SANITIZING:** Pre-clean visibly soiled surfaces. Add 1.2 fl. oz. of this product per 2 gal. of water (450 ppm active) (or equivalent use dilution). Apply solution to 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. Treated surfaces must remain visibly wet for 3 minutes. Prepare a fresh solution daily or when visibly dirty.

(For food processing or other facilities that have installed entryway sanitizing systems.)

**ENTRYWAY SANITIZING SYSTEMS:** To reduce cross-contamination on treated surfaces from area to area, set up system to deliver a sanitizing solution of 1.2-2.2 fl. oz. of this product per 2 gal. of water (450-900 ppm active) (or equivalent use dilution) through a spray nozzle into the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Allow surfaces to remain visibly wet for 3 minutes. Do not mix other foam additives with the sanitizing solution.

**FOOD CONTACT SURFACE SANITIZING DIRECTIONS**

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrub 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.

**U.S. PUBLIC HEALTH SERVICE FOOD SERVICE RECOMMENDATIONS FOR CLEANING AND SANITIZING:**

Thoroughly wash equipment and utensils in a hot detergent solution. Rinse utensils and equipment thoroughly with potable water. Sanitize equipment and utensils by immersion in 0.75-2 fl. oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution) for at least 1 minute at a temperature of at least 75°F. For equipment and utensils too large to sanitize by immersion, apply use solution of 0.75-2 fl. oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution) by rinsing, spraying, or swabbing until thoroughly wetted for 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.

**FOOD CONTACT SURFACE SANITIZING PERFORMANCE FOR DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, CONVEYORS, BELTS, AND OTHER HARD, NON-POROUS SURFACES IN FOOD PROCESSING LOCATIONS AND MEAT PLANTS DIRECTIONS (REGULATED BY 40 CFR §180.940(a)(3)):**

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized food processing equipment in a solution of 0.75-2 fl. oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food so that little or no residue remains. Do not rinse. For articles too large for immersing, apply a use solution of 0.75-2 fl. oz. of this product per 4 gal. of water (150-400 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 before contact with food so that little or no residue remains. Do not rinse. Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

**GLOVE DIP/SPRAY SANITIZER DIRECTIONS:** To reduce cross-contamination on treated surfaces from area to area and the packaging and storage areas of food plants, dip, soak or spray pre-washed plastic, latex or other synthetic rubber non-porous gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to usage. For spray applications, use a coarse spray device. Do not let sanitizing solution come into contact with exposed skin. After applying solution, allow gloves to remain visibly wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare sanitizing solution by adding 0.75-2 fl. oz. of this product per 4 gal. of water (0.2-0.5 fl. oz. per gal. of water) (150-400 ppm active quat) (or equivalent use dilution). Prepare a fresh solution daily or when visibly dirty.

**SAFE FOODS**  
CHEMICAL INNOVATIONS

**KC-634**

Cleaner • Disinfectant • Sanitizer • Mildewstat • Virucide®

**ACTIVE INGREDIENTS:**

Alkyl (50% C14, 40% C12, 10% C16) Dimethyl Benzyl Ammonium Chloride.....	4.0%
Octyl Decyl Dimethyl Ammonium Chloride.....	3.0%
Didecyl Dimethyl Ammonium Chloride.....	1.5%
Dioctyl Dimethyl Ammonium Chloride.....	1.5%
<b>OTHER INGREDIENTS:</b> .....	90.0%
<b>TOTAL:</b> .....	100.0%

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

**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 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.

**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.

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

**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER. Corrosive.** Causes irreversible eye damage and skin burns. May be fatal if inhaled. Harmful if swallowed or absorbed through the skin. Do not breathe spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and 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. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

**FOR MEDICAL EMERGENCIES, CALL 1-800-424-9300.**

EPA Reg. No. 10324-117-63679

EPA Est. No. 63679-WI-1 94419-AR-1

10508-TN-1 10508-TX-1 34490-CA-1

NET CONTENTS: 5 GAL 55 GAL 275 GAL 330 GAL

BATCH: \_\_\_\_\_

**UN1903,**  
Disinfectants, Liquid, Corrosive n.o.s.  
(Quaternary Ammonium Compounds),  
MARINE POLLUTANT 8, PG II

Rev 07/29/2024  
J-22

**CLEAN-IN-PLACE (CIP) METHOD FOR DAIRY AND FOOD PROCESSING FACILITIES: 1.** Thoroughly flush, clean, and potable water rinse the system. 2. Prepare required volume of sanitizer solution needed by diluting 0.75-2 fl. oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution). 3. To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of the system.

**SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS:** For sanitizing food processing equipment, dairy equipment, and other hard, non-porous food contact surfaces, surfaces must be thoroughly pre-flushed or pre-scrapped 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 0.75-2 fl. oz. of this product per 4 gal. of water (150-400 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. Drain thoroughly before reuse and before contact with food/liquid. Do not rinse. Return machine to service. 5. Prepare a fresh solution daily or when visibly dirty.

**FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS/BELTS:** Remove gross food particles and excess soil by a pre-flush or pre-scrub with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water and then rinse with a sanitizing solution. During processing, apply 0.75-2 fl. oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution) to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers, and saws, and other non-porous conveyor equipment. Allow surfaces to remain visibly wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

**FOGGING**

**ALL SURFACES MUST BE CLEANED AND DISINFECTED IN ACCORDANCE WITH LABEL DIRECTIONS PRIOR TO FOGGING.**

**DIRECTIONS FOR CLEANING IN DAIRIES, BEVERAGE AND FOOD PROCESSING PLANTS USING FOGGING DEVICES:**

Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After disinfecting, fog desired areas using 1 quart per 1,000 cubic ft. of room area with a solution containing 1.5 fl. oz. of product per gal. of water (1200 ppm active) (or equivalent use dilution). Do not breathe the spray mist. Wear a minimum of a NIOSH approved particulate filtering facepiece respirator with any N, R, or P filter when mixing the use solution and pouring it into the fogging apparatus. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. When fogging is complete, ventilate buildings and other closed spaces. All food contact surfaces must be sanitized with an EPA registered food contact sanitizer solution prior to use. All food contact surfaces must be thoroughly rinsed with potable water prior to sanitizing.

**Note:** The fog generated is irritating to the eyes, skin, and mucous membranes. Under no circumstances must a room or building be entered by anyone within 2 hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a minimum of a filtering facepiece NIOSH approved respirator (TC-84A) with any N, R, or P filter, goggles, long sleeves, gloves, and long pants.

**MOLD/MILDEW**

**TO CONTROL MOLD/MILDEW:** Pre-clean hard, non-porous surfaces. Prepare use solution by adding 1.2 fl. oz. of this product per 2 gal. of water (0.6 fl. oz. of this product per gal. of water) (or equivalent use dilution). Apply use solution to hard, non-porous surfaces and allow to air dry, which will effectively inhibit the growth of mold and mildew and their odors. Repeat treatment every 7 days, or more often if new growth appears.

**COMMERCIAL AND INSTITUTIONAL LAUNDRY USE:** For residual bacteriostatic activity against gram negative and/or gram-positive odor-causing bacteria.

**Initial Treatment:** Use 10 fl. oz. of this product per 100 lbs. of fabric (dry weight) (or equivalent use dilution). Dilute the appropriate amount of this product in 1 - 2 gal. of water, and then add solution to the wash wheel at the beginning of the final rinse cycle. A minimum rinse cycle time of 5 minutes is required.

**Repeat Treatment:** Follow Initial Treatment directions and re-treat fabric after each washing or if odor persists.

**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:** Do not re-fillable containers equal to or less than 5 gal.

**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.

**For non-refillable containers greater than 5 gal.**

**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. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. 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.

**Product of USA**

Sold by: Safe Foods Chemical Innovations  
3729 Peddle Hollow Road, Kieler, WI 53812  
Phone: 501.758.8500

