

DIRECTIONS FOR USE

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

Do not apply this product in a way that will contact workers or other persons, either directly or through drift. Only protected handlers may be in the area during application. For any requirements specific to your State, consult the agency in your State responsible for pesticide regulation. Note: All volumes given in ounces are fluid ounces.

SANITIZING:

KC-619 PROPERA is recommended for use in circulation cleaning and institutional/industrial sanitizing of previously cleaned hard, non-porous food-contact surfaces and equipment such as food preparation surfaces, pipelines, tanks, vats, fillers, evaporators, pasteurizers, and aseptic equipment in: Dairies, Wineries, Breweries and Beverage Plants, Meat and Poultry Processing Plants, Milk and Dairy Product Processing Plants, Seafood and Produce Processing Plants, Food Processing/Packing Plants, Food Processing/Packing Plants, Seafood and Produce Processing Plants, Food Processing/Packing Plants, Egg Processing/Packing Equipment Surfaces, and Final Sanitizing Bottle Rinse. This product is effective as a sanitizer when solution is prepared in water of up to 200 ppm hardness as CaCO₃. This product has demonstrated greater than 99.999% reduction of organisms after 60 seconds' exposure period in the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants study. **NOTE: For Mechanical Operations,** prepared use solution may not be reused for sanitizing but may be reused for other purposes such as cleaning. FOR MANUAL OPERATIONS, prepared use solution may be reused daily, or more often, to apply the solution to the surface and allow a contact time of one (1) minute. Allow surfaces to drain thoroughly before resuming operation. Rinsing not required.

Final Sanitizing Bottle Rinse: May be used as a final sanitizing rinse for plastic, glass or metal returnable and non-returnable bottles / cans. Wash bottles with detergent or cleaning solution and rinse with potable water. Rinse bottles with a solution prepared by mixing 17.5-3 fluid ounces of product to 5 gallons of water with a water hardness up to 200ppm. Allow contact time of (1) minute. Allow to drain adequately.

Non-Returnable Or Non-Returnable Containers: To reduce the number of nonpathogenic beverage spoilage organisms such as *Aspergillus versicolor*, *Vyssochlamys fulva*, *Pediococcus damnosus*, *Lactobacillus buchneri*, and *Saccharomyces cerevisiae*. Prepare solution by adding 7.0 to 30.0 fluid oz. to 5 gallons of water with a water hardness up to 200ppm. This will provide 614 to 2630 ppm of peroxyacetic acid and 2614 to 11,200 ppm hydrogen peroxide. Apply solution, allowing a contact time of (1) minute. Allow containers to drain thoroughly and then rinse with sterile or potable water.

Egg Shell Intended For Food: Prepare a dilute solution by adding 17.5-3 fluid ounces of product to 5 gallons of water with a water hardness up to 200ppm. This provides 159-496 ppm peroxyacetic acid and 675-2106 ppm hydrogen peroxide. The solution must be equal to or warmer than the eggs, but not to exceed 130° F. Eggs that have been sanitized with this product may be broken for use in the manufacture of egg products without a prior potable water rinse. Eggs must be reasonably dry before casing or breaking. The sanitizing solution must not be reused for sanitizing eggs. Apply dilute solution as eggs are gathered or prior to setting, as a coarse spray or flood so as to lightly wet all egg shell surfaces and allow a contact time of (1) minute.

Sanitization of Conveyors, Peellers, Slicers And Saws For Meat, Poultry, Seafood, Fruits And Vegetables: An effective sanitizer against *Staphylococcus aureus*, *Escherichia coli* and *Salmonella Typhimurium*. For use in the static or continuous washing, rinsing and sanitizing of conveyor equipment, peellers, collators, slicers, saws, etc. Remove all products from equipment if during treatment the sanitizer will directly contact the items. Prepare sanitizer solution by adding 17.5-3 fluid ounces to 5 gallons of water with a water hardness up to 200ppm. Apply sanitizer solution to the return portion of the equipment by using a coarse spray or flood technique to apply the solution to the surface and allow a contact time of (1) minute. Control the volume of solutions so as to permit maximum drainage and to prevent puddles. The conveyor may still be damp when contact occurs. Allow equipment to drain adequately before reusing, a dry surface is not required. No rinse is needed.

Treatment Of Fruit And Vegetable Process Water Systems: This product can be used in water or ice that contacts raw or fresh, post-harvest or further processed fruits and vegetables (in accordance with FCN 2036) for the control of spoilage and mold. Use in static or continuous washing, rinsing and sanitizing of conveyor equipment, peellers, collators, slicers, saws, etc. Remove all products from equipment if during treatment the sanitizer will directly contact the items. Prepare sanitizer solution by adding 17.5-3 fluid ounces to 5 gallons of water with a water hardness up to 200ppm. The final concentration necessary to accomplish this intended task will vary from plant-to-plant. The fruits and vegetables can be continuously sprayed or submerged (dipped) in the resulting solution. Periodic or continuous additions of this product to maintain the required concentration may be added as necessary. It is also recommended to apply this product during the washing, chilling, or physical cleaning processes, including the roller-spreader, washer or brush washer manifold, dip tank, or sorting processes. Contact time of 60 seconds is recommended to insure efficacy. A potable water rinse is not required.

Fog Tunnel And Fogging Applications Of Produce: Inject this product directly into the system at a rate of 21.5 fl. oz. per 100 cubic feet of water in a hydrogen peroxide. Allow a contact time of 20-30 minutes before fogging. For best results, distribute produce in a single layer on the conveyor and ensure uniform distribution of fog across produce surface by either rolling the produce as it passes on the conveyor or by even distribution of the fog nozzles in the treated area. Do not rinse. Applicable for use on all types of post-harvest commodities.

Surfaces Treated To Control The Spread Of Citrus Canker: Use KC-619 PROPERA to control the spread of citrus canker between inanimate surfaces and inanimate surfaces to plants. This product is for sanitizing surfaces such as packinghouse equipment, packing equipment and containers. This product is not for treatment of infected plants.

NON PESTICIDAL CLEANING

All surfaces must be cleaned and sanitized prior to fogging.

Fogging In Filling, Packaging, Processing, Storage, Warehouse, Dispensing Rooms, And Worker Welfare Rooms Or Areas (Not For Use In California): This product can be applied by fogging to control the growth of non-public health microorganisms that may cause decay and/or spoilage on raw, post-harvest fruits and vegetables during the post-harvest process. Ensure room is properly ventilated. Vacate all personnel from room during fogging and for a minimum of 15 minutes after fogging. Ensure there is no strong odor characteristic of acetic acid before having personnel return to work area. Do not enter room until hydrogen peroxide concentrations are correctly tested and are below 0.5 ppm on a time weighted average. Fog area using one quart of a 0.13% solution of this product (1 fl. oz. of this product per 6 gallons of water) per 1,000 cu. ft. of room volume. Allow surfaces to drain thoroughly before operations are resumed.

Fogging - Non-Public Health (Not For Use In California): This product can be applied by fogging to control the growth of non-public health microorganisms that may cause decay and/or spoilage on raw, post-harvest fruits and vegetables during the post-harvest process. Ensure room is properly ventilated. Vacate all personnel from room during fogging and for a minimum of 15 minutes after fogging. Ensure there is no strong odor characteristic of acetic acid before having personnel return to work area. Do not enter room until hydrogen peroxide concentrations are correctly tested and are below 0.5 ppm on a time weighted average. Fog area using one quart of a 0.13% solution of this product (1 fl. oz. of this product per 6 gallons of water) per 1,000 cu. ft. of room volume. Allow surfaces to drain thoroughly before operations are resumed.

Directions For Fogging In Dairies, Beverage And Food Handling Plants (Including Meat And Poultry Processing Facilities): Prior to fogging, clean and sanitize all hard surfaces. Avoid contact with food or directly on any food product. The room or building must be vacant of all personnel during and at least two hours after the fogging treatment. Calculate the volume of the room to determine volume of solution needed to fog (one quart per 1000 cu. ft. of room area). Prepare a solution containing 1.0-1.4 fl. oz. per 4 gallons of water and fog using a mechanical fogging apparatus. Fog product for length of time necessary to fill room based on fogging apparatus manufacturer directions. Surfaces must remain undisturbed for 5 minutes after room fill is achieved before initiating aeration of the room. Do not enter the treated area for a minimum of 15 minutes (or 8 air exchanges (ACH)) after fogging is completed. If the room or building must be entered prior to complete aeration, the individual must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves, and long pants.

Entryway Sanitizing Systems (Not For Use In California): To help prevent cross-contamination from treated area to treated area, apply (spray) a sanitizing foam to the entryway. The foam must cover the entire path of the doorway. For effective coverage of footwear and forklift tires, etc., apply a foam layer 0.5-2 inches in depth. Set the system to deliver 1-6.1 fl. oz. per 571 sq. ft. of area (PAA) of this product of this product. For 5 gallons of water, adjust the PAA concentration by testing the collapsed foam solution using a peroxyacetic acid test kit.

Alkaline Detergent Cleaning Adjunct (Booster): To Clean Food Processing Equipment, KC-619 PROPERA is an effective cleaning booster (hypochlorite alternative) for use with alkaline detergents. It may be used as a cleaning additive for Clean-In-Place (CIP) operations involving the circulation cleaning of pipelines, tanks, vessels, evaporators, HTSIs, and other food processing equipment. For cleaning applications as a detergent booster, use 0.5 to 6 fl. oz. per gallon of water, to assist in the removal of organic soils. After the detergent has been applied, the water containing the detergent must be thoroughly rinsed with potable water followed by sanitizing with an approved food contact surface sanitizer.

Cleaning Poultry, Swine, Livestock Water Systems (When the System is Not in Use): To remove scale, calcium, iron, magnesium, heavy soils, polysaccharides and deposits from vitamins and medications from livestock watering systems use KC-619 PROPERA at 4.54-9.07 fl. oz. per 10 gallons of water. When used as directed, KC-619 PROPERA will remove organic and inorganic deposits that reduce water flow and clog nipples. Allow system to run for 6 - 24 hours depending on the conditions. Following the cleaning process, rinse the water lines with clean water to remove the cleaning solution from the watering line, nipples and cups. Never mix KC-619 PROPERA with any other product.

DIRECTIONS FOR USE CONTAINED ON RIGHT PANEL

SAFE FOODS

CHEMICAL INNOVATIONS

KC-619 PROPERA

KC-619 PROPERA is a peroxyacetic acid-based sanitizer/disinfectant developed for the following uses:
For Institutional/Industrial sanitizing of previously cleaned hard, non-porous food contact surfaces in: Dairies, Wineries, Breweries, Beverage plants, Meat and Poultry Processing Plants, Milk and Dairy Product Processing Plants, Seafood and Produce Processing Plants, Food Processing and Packing Plants, and Egg Processing Equipment Surfaces.

For institutional/industrial sanitizing of previously cleaned hard, non-porous food contact surfaces such as: Eating, Drinking, and Food Preparation Utensils, Countertops and Food Preparation Surfaces, Plastic, Glass and Metal Bottles (rinse), Schools, Industrial Facilities, Office Buildings, and Veterinary Clinics.

For use in circulation cleaning and sanitizing of previously cleaned hard, non-porous food-contact surfaces and equipment such as food preparation surfaces, pipelines, tanks, vats, fillers, evaporators, pasteurizers in: Dairies, Wineries, Breweries and Beverage Plants, Meat and Poultry Processing Plants, Milk and Dairy Products Processing Plants, Seafood and Produce Processing Plants, Food Processing/Packing Plants, Egg Processing Equipment Surfaces, Final Sanitizing Bottle Rinse, Agriculture and Horticulture Industry.

For use as a sanitizer on food contact surfaces in contact with products labeled as organic.

For use as a coarse spray for surfaces to be sanitized.

For use as an antimicrobial container rinse to control beverage spoilage microorganisms.
For use as a control in recirculating cooling water and evaporative coolers, reverse osmosis, nano & ultrafiltration and Agricultural waters.

Active Ingredients:	
Peroxyacetic Acid.....	5.30%
Hydrogen Peroxide.....	22.20%
Inert Ingredients.....	72.50%
TOTAL.....	100.00%

Before Using This Product, Please Read This Entire Label Carefully.

KEEP OUT OF REACH OF CHILDREN DANGER - PELIGRO

Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle.
(If you do not understand this label, find someone to explain it to you in detail.)

FIRST AID	
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 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 INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. 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.	
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. This product is not to be used as a terminal sterilant/high-level disinfectant on any surface or instrument that is introduced directly into the human body, or contacts intact mucous membranes; but which does not directly penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to clean or decontaminate medical devices prior to sterilization or high-level disinfection. Have the product container or label with you when calling a poison control center or doctor or going for treatment. For general information call the National Pesticides Information Center at 1-800-858-7378.	

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: CORROSIVE Causes irreversible eye damage. Causes skin burns. Do not get in eyes, on skin, or on clothing. May be fatal if swallowed, inhaled, or absorbed through skin. Do not breathe vapor or spray mist. Wear coveralls worn over long-sleeved shirt and long pants, socks, chemical-resistant footwear, rubber gloves; a NIOSH-approved elastomeric half mask respirator with organic vapor (OV) cartridges and combination N1, R, or P filters; OR a NIOSH-approved gas mask with OV canisters; OR a NIOSH-approved powered air purifying respirator with OV cartridges and combination HE filters, and chemical goggles. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

PHYSICAL OR CHEMICAL HAZARDS: Strong oxidizing agent. Mix only with water. KC-619 PROPERA is not combustible, but at temperatures exceeding 156 F, decomposition occurs releasing oxygen. The oxygen released could initiate or promote combustion of other materials.

ENVIRONMENTAL HAZARDS: This pesticide is toxic to birds, mammals, fish and aquatic life. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to the discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment facility authority. For guidance contact your State Water Board or Regional Office of the EPA.

PERSONAL PROTECTIVE EQUIPMENT (PPE): Handlers who may be exposed to the undiluted product through mixing, loading, application, or other tasks must wear: coveralls over long-sleeved shirt and long pants, rubber gloves, chemical resistant footwear (including eye protection and face shield). Handlers who may be exposed to the diluted product through application or other tasks must wear: long-sleeved shirt and long pants, and shoes plus socks. Follow manufacturer's instructions for cleaning / maintaining PPE. Discard clothing and other absorbent materials that have been drenched or heavily contaminated with this product. Do not reuse them. If no such instructions for washables, use detergent and hot water. Keep and wash PPE separately from other laundry.

USER SAFETY RECOMMENDATIONS: Users should remove clothing immediately if pesticide gets inside. Then wash thoroughly and put on clean clothing. Remove PPE immediately and change into clean clothing. Wash the outside of gloves before removing. As soon as possible, wash thoroughly and change into clean clothing.

EPA Registration No. 91628-1-63679

EPA Est. No. 91628-NY-1

Manufactured for: Safe Foods Chemical Innovations

3729 Peddle Hollow Rd., Kieler, WI 53812

CHEMTREC EMERGENCY PHONE 1-800-424-9300

ID # 30619

Ver 3 Rev 11/09/2023

Net Contents: 53 gallons (500 lbs)

LOT:

UN3098

, Oxidizing liquid, corrosive, n.o.s.
(peroxyacetic acid, - Hydrogen peroxide), 5.1 (8), PG II

Cleaning Poultry, Swine, Livestock Watering Operating Systems (When Animals Are Present): After water lines have been cleaned, use KC-619 PROPERA at 0.8-1.3 fl. oz. per 100 gallons of water to control mineral build up in watering lines. Never use KC-619 PROPERA more than 5 consecutive days to clean the operating system. Never mix KC-619 PROPERA with any other cleaning or sanitizing product. After cleaning the operating system, stop the use of KC-619 PROPERA twenty-four (24) hours prior to vaccination or medication via the water line.

Sanitizing and Deodorizing of Animal Housing Facilities (Barns, Kennels, Hutches, Etc.): Remove animals and feed from premises, vehicles, and enclosures. Remove litter, waste matter from 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 equipment. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces by applying a 2.5 fl. oz. per 5 gal solution of this product with a mop, brush or coarse spray. Wet all surfaces and allow to remain wet for 10 minutes. Immerse all halters, ropes, and other types of equipment used for handling and restraining animals, as well as forks, shovels and scrapers used for removing litter and manure. Ventilate buildings and other closed spaces. Do not house livestock 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.

CONTROL OF SLIME FORMING BACTERIA IN RECIRCULATING AND COOLING WATER SYSTEMS (COOLING TOWERS, EVAPORATIVE CONDENSERS, PASTEURIZERS AND AIR WASHERS): Severely fouled systems must be cleaned before adding this product. This product must be added in the system directly and not mixed with any other chemicals or additives. Discontinue the use of chlorine or bromine products prior to using this product. Contamination with other chemicals could result in product decomposition. Add this product at a point in the system where uniform mixing and even distribution will occur. For slug treatment add 20 oz. of product per 1000 gallons of process water. Repeat as necessary until microbiological control is evident. Thereafter, to maintain control, use 0.2 to 1.5 lbs. (4.0-19 fl. oz.) of this product per 1000 gallons of process water (2-9 ppm active peroxyacetic acid) as continuous or intermittent slug treatment. Continuous dosing methods usually require 2.5 ppm active peroxyacetic acid (4.0-10 fl. oz. per 1000 gal of process water) to achieve adequate control.

Cleaning: To remove sessile bacteria from cooling systems it is necessary to clean slime and slime-forming bacteria from the surfaces of all areas of water contact. This can be accomplished by treating the recycled water with 7.5-22.4 lbs. (102-320 fl. oz.) of this product per 1000 gal of water (48-150 ppm active peroxyacetic acid) for 4-8 hours during normal tower operation. One (1) gallon of this product per 1000 gallons of water will provide a finished bleed control system with the PAA level is <5-10 ppm, then normal chlorine or bromine or PAA treatments can begin. This treatment must be done at least once or twice each year depending on exposure conditions. **Air washers:** This product may be used to control bacteria and biofouling in industrial air washing/scrubbing systems. The air washer must have operational and effective mist elimination systems. Prior to use of this product, heavily fouled systems must be pre-cleaned using the appropriate cleaner. Continuous dosing methods will require 2-7 ppm and intermittent dosing methods require 7-14 ppm (e.g. peroxyacetic acid), as described above. **Reverse Osmosis:** This product may be used to control bacteria and biofouling in reverse osmosis systems. **Or Condensed Water:** This product may be used to treat SWEET or COW water (e.g. condensate of whey) collected from evaporated or condensing water systems in food or dairy plants. Typically, the dosing regimen would be using intermittent or continuous methods at 2-14 ppm as peroxyacetic acid.

REVERSE OSMOSIS (RO), ULTRA FILTRATION (UF) AND OTHER MEMBRANE CLEANING: This product may be used in the treatment of ultra-filtration (UF) and reverse osmosis (RO) membranes and other similar type membranes and their associated piping systems. This product may be used in conjunction with reverse osmosis (RO) and ultra-filtration (UF) or RO (reverse osmosis) systems only and in accordance with the instructions below. This product is not for use in kidney dialysis equipment. This product may not totally eliminate all vegetative microorganisms in RO or NF or UF membranes and their associated piping systems due to their construction or assembly, but can be relied upon to reduce the number of microorganisms to acceptable levels when used as directed. Prior to using this product check with membrane manufacturer to confirm compatibility of membranes with various types or concentration of peracetic acid solutions. **Batch Treatment of Membranes:** Clean RO or UF membranes using this product with the following procedure. For RO or UF membranes, use an appropriate cleaner and follow with RO permeate water or potable water. Remove mineral deposits if necessary, with an acidic cleaner, and rinse as before. Fill entire system with water and add up to 1% of this product by volume (620 ppm peroxyacetic acid) for heavily fouled systems. The typical treatment solution dosing of this product is 1-2 oz. per 5 gallons of water (98-195 ppm peroxyacetic acid). Recirculate the sanitizing solution through the piping and membrane system at 20° C for 10-15 minutes minimum, or up to 4 hours, depending on the severity of cleaning to be done. Open and close process water lines and bleed off the system. Rinse the system with clean water. For UF membranes, use a clean water solution of 98 ppm active peroxyacetic acid, which equals 1 oz. of this product per 5 gallons of feed water. Do not use the intermittent feed method for on-line use for potable water or direct food contact systems. Rinse the system with RO permeate or potable water until residual concentration is below 1 ppm. **RO Continuous or Intermittent Addition:** For continuous addition methods for RO systems, use 2.5 ppm active peroxyacetic acid (36-90 ppm as product), which equals 18-4.5 oz. of this product per 430 gallons of process water. For occasional intermittent feed, do not exceed 98 ppm active peroxyacetic acid, which equals 1 oz. of this product per 5 gallons of feed water. Do not use the intermittent feed method for on-line use in potable water or direct food contact systems.

Control of Bacterial Growth on Hard, Non-Porous Surfaces: This product is effective at inhibiting the growth of bacteria and mold. Prepare a solution of this product by adding 0.5 - 1.0 fl. oz. per 1 gallon of water. This product can be used on floors, walls and other hard, non-porous surfaces such as tables, chairs, countertops, bathroom fixtures, sinks, shelves, racks, carts, refrigerators, coolers, glazed tile, and use sites listed on this label made of linoleum, vinyl, glazed porcelain, stainless steel, chrome, brass, copper, aluminum, steel, glass, wood, plastic, and other hard, non-porous surfaces (e.g. metal, etc.) to eliminate conditions favorable to mold growth such as moisture ingress and high relative humidity and to prevent further mold growth and/or re-growth. Next, remove excess water and dry surfaces thoroughly. Apply at a rate of 0.5 fl. oz. in 1 gallon of water (230 ppm of peroxyacetic acid) to control the growth of mold and mildew in general commercial environments, such as: packinghouses, food processing and rendering plants.

Mold and Mildew Control on Hard, Non-Porous Non-Food Contact Surfaces: Prepare 0.5 fl. oz. per gallon of this product per 1 gallon of water for use on hard, non-porous non-food contact surfaces, that are lightly soiled or have been pre-rinsed to remove visible contamination. For heavily soiled hard, non-porous surfaces, a pre-cleaning step is required. Apply solution with mop, cloth, sponge, brush, scrubber, or coarse spray device or by soaking so as to wet all surfaces thoroughly. Allow surface to remain visibly wet for 10 minutes then remove solution and entrapped soil with a clean wet mop, cloth, or wet vacuum pickup. Prepare a fresh solution daily or when it becomes soiled or diluted. Repeat treatment every seven days, or more often if new growth appears.

Pre-cleaning of treated surfaces. This product at its use dilution is compatible with stainless steel and aluminum surfaces. If product is intended to be used on any other surface, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use. Before using this product to sanitize metal surfaces, it is recommended that the diluted solution be tested on a small area to determine compatibility. In all applications always prepare new solution daily to ensure effectiveness. Do not re-use solutions. Dispose of un-used solutions responsibly.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage or disposal. Pesticide storage: never return KC-619 PROPERA to the original container after it has been removed. Avoid all contaminants, especially dirt, caustic, reducing agents, and metals. Contamination and impurities will reduce shelf life and can induce decomposition. In case of a decomposition, isolate container, douse container with cool water and dilute with large volumes of water. Avoid damage to containers. Keep closed at all times when not in use. Keep container out of direct sunlight. To maintain product quality, store at temperatures below 95 F. Do not store on wooden pallets. **Procedure for leak or spill: stop leaks if this can be done without risk. Shut off ignition sources; no flames, smoking flares, or spark producing tools. Keep combustible and organic materials away. Flush spilled material with large quantities of water. Undiluted material should not enter confined spaces. **Pesticide disposal:** if material has been spilled, an acceptable method of disposal is to dilute with at least 20 volumes of water followed by discharge into suitable treatment system in accordance with all local, state and federal environmental laws, regulations, standards, and other requirements. Because acceptable methods of disposal are limited, the following procedure is recommended for disposal. Product that is spilled or disposed of should be disposed of as hazardous waste after contacting the appropriate local, state, or federal agency to determine proper procedures. **Container handling: refillable containers greater than 5 gallons:** refill this container with KC-619 PROPERA only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, empty the remaining contents into application equipment or mix tank. Add water - at least 2% of the container volume - and mix thoroughly. Empty the container into application equipment or mix tank. Clean the remaining 3/4 of the container volume. Replace and tighten closure. Agitate vigorously or recirculate the rinseate with a pump for at least 2 minutes, ensuring that the rinseate rinses the walls of the container. Empty the rinseate into application equipment or rinseate collection system, for later use or disposal. Repeat this procedure two more times. If used in application equipment, adjust the slurry volume application rate to account for any added rinseate water. **Recycling:** Once cleaned, some agricultural plastic pesticide containers can be taken to a container collection site or picked up for recycling. To find the nearest site, contact your chemical dealer or manufacturer, or contact the Ag Container Recycling Council (ACRC) at 1877-952-2272 (toll free) or www.acrc.org.**