

# STOP-IT

Disinfectant - Sanitizer - Virucide\*

**STOP-IT** is for use on hard, non-porous surfaces in processing facilities for fish, food handling and processing areas, federally inspected meat and poultry plants, ice machines, dairy processing equipment.

## ACTIVE INGREDIENTS:

Alkyl (50% C14, 40% C12, 10% C18) Dimethyl Benzyl Ammonium Chloride ..... 3.0%  
Octyl Decyl Dimethyl Ammonium Chloride ..... 2.3%  
Didecyl Dimethyl Ammonium Chloride ..... 1.1%  
Dioctyl Dimethyl Ammonium Chloride ..... 1.1%

**OTHER INGREDIENTS:** ..... 92.5%

**TOTAL:** ..... 100.0%

**KEEP OUT OF REACH OF CHILDREN**

**DANGER PELIGRO**

See side panel for additional precautionary statements.

SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.

IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.

## 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.

<b>IF IN EYES:</b>	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.
<b>IF ON SKIN:</b>	Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 - 20 minutes.
<b>IF SWALLOWED:</b>	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.
<b>IF INHALED:</b>	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.
<b>NOTE TO PHYSICIAN:</b> Probable mucosal damage may contraindicate the use of gastric lavage. For chemical or medical emergencies, call 1-800-424-9300 24 hours a day.	



8820 Old Hwy. 99 SE / Tumwater, WA 98501 / 360-943-6063

EPA Reg. No. 10324-81-43553

## 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 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.

## 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:

**For non-refillable 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.

**DISINFECTION PERFORMANCE:** This product kills the following bacteria in 10 minutes at 3.5 oz. per 4.5 gal. of 200 ppm hard water (450 ppm active) and 5% soil on hard, non-porous surfaces: Salmonella enterica, Staphylococcus aureus

**VIRUCIDAL\* PERFORMANCE:** This product kills the following viruses in 10 minutes at 3.5 oz. per 4.5 gal. of 200 ppm hard water (450 ppm active) and 5% soil on hard, non-porous surfaces: Human Coronavirus, Herpes Simplex Type 1 Virus, Herpes Simplex Type 2 Virus, Influenza A (H1N1) Virus

**NON-FOOD CONTACT SURFACE SANITIZING PERFORMANCE:** This product is an effective one-step sanitizer in 3 minutes at 0.75 oz. per 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 1.36 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:K:H-, 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 1 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 2.67 oz. per 4 gal. of 1000 ppm hard water (400 ppm active) on hard, non-porous surfaces against: Escherichia coli, 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 in federally inspected meat and poultry food processing plants, food products and packaging materials must be removed from the room or carefully protected.

Use	Dilution	Contact Time
For General or Broad Spectrum Disinfectant claims	3.5 oz./4.5 gal. water	10 minutes
For Public Health Virucidal* claims	3.5 oz./4.5 gal. water	10 minutes
For Non-Food Contact Surface Sanitizing claims	0.75 oz./1 gal. water	3 minutes
For Food Contact Surface Sanitizing claims at 150 ppm	1oz./4 gal. water	1 minute
For Food Contact Surface Sanitizing claims at 200 ppm	1.36 oz./4 gal. water	1 minute
For Food Contact Surface Sanitizing claims at 400 ppm	2.67 oz./4 gal. water	1 minute

### FOR USE AS A ONE-STEP DISINFECTANT/VIRUCIDE\*/DEODORIZER/CLEANER:

1. Pre-clean visibly soiled areas.
2. Apply use solution of 3.5 oz. of this product per 4.5 gal. of water to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, auto scrubber, mechanical spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray.
3. Treated surfaces must remain wet for 10 minutes. Rinse with potable water after use on surfaces that come in contact with food.
4. Allow to air dry.
5. Prepare a fresh solution daily or when visibly dirty.

**NON-FOOD CONTACT SURFACE SANITIZING:** Pre-clean visibly soiled surfaces. Add 0.75 oz. of this product per gal. of water (450 ppm active). Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, auto scrubber, mechanical spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 3 minutes. Prepare a fresh solution daily or when visibly dirty.

**SHOE BATH SANITIZER DIRECTIONS:** To reduce cross contamination on treated surfaces from area to area and the packaging and storage areas of food plants, shoe baths containing 1 inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries, and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in a use solution of 0.75 – 1.4 oz. of this product per 1 gal. of water (450 - 800 ppm active) for 3 minutes prior to entering area. 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 the system to deliver a sanitizing solution of 0.75 – 1.4 oz. of this product per gal. of water (450 – 800 ppm active). The spray/foam must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. 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-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 150, 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 gal.	4 gal.	10 gal.	20 gal.
150 ppm	0.25 oz.	1.0 oz.	2.5 oz.	5.0 oz.
200 ppm	0.34 oz.	1.36 oz.	3.4 oz.	6.8 oz.
300 ppm	0.50 oz.	2.0 oz.	5.0 oz.	10.0 oz.
400 ppm	0.67 oz.	2.67 oz.	6.67 oz.	13.3 oz.

### TO SANITIZE FOOD CONTACT SURFACES:

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized food processing equipment in a solution of 1-2.67 oz of this product per 4 gallons of water (150-400 ppm active quat) for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food. Do not rinse.

For articles too large for immersing, apply a use solution of 1-2.67 oz of this product per 4 gallons of water (150-400 ppm active quat) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, hand pump 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.

**FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS:** Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water and then rinse with a sanitizing solution. During processing, apply 1-2.67 oz of this product per 4 gallons of water (150-400 ppm active quat) 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 wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

### SANITIZATION OF INTERIOR HARD, NON-POROUS SURFACES OF ICE MACHINES

**Ice Machines** - Sanitization must occur after initial installation, after the machine is serviced, and periodically during its use.

1. Shut off incoming water line to machine and turn off refrigeration. Allow surfaces to come to room temperature.
2. Wash with a compatible detergent and rinse with potable water before sanitizing. (**Note:** Use this direction only if applicable.)
3. Apply a solution of 1 – 2.67 oz of this product per 4 gallons of water (150-400 ppm active quat) by mechanical spray, direct pouring, or by circulating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 1 minute. Drain thoroughly before reuse and allow sanitized surfaces to adequately drain and then air dry before contact with liquid.
5. Return machine to normal operation.