

2000.02.15

Expires - 2004.12.31

**ENVIRO Solutions\* 24**

**FOOD SERVICE  
DISINFECTANT CLEANER**

**Guarantee:**

N-Alkyl (5% C12, 60% C14, 30% C16, 5% C18)  
dimethyl benzyl ammonium chloride.....0.8%  
N-Alkyl (68% C12, 32% C14) dimethyl ethyl  
benzyl ammonium chloride.....0.8%

**CAUTION      CORROSIVE**

**READ THE LABEL BEFORE USING**

COMMERCIAL

DIN 02106213

Registration No. 23755 Pest Control Products Act

Net Contents 4.72 Litres

LOT #                      Expiry date:

**CONCENTRATE**

Distributed By:  
**Enviro-solutions\* Ltd.**  
Toronto, Ontario M5P 2W0

**\*Registered Trade mark.  
Made In Canada**

**FOR INDUSTRIAL AND INSTITUTIONAL USE ONLY**

**DIRECTIONS**

**DISINFECTION-** of hard surfaces, industrial floors, walls and food processing equipment, table tops, counters, display racks in meat and poultry processing and baking plants, supermarket meat rooms, kitchens and other food processing areas, add 1

part per 25 parts water. Allow solution to wet all surfaces thoroughly and remain for 10 minutes. When used on surfaces coming in direct contact with food, rinse thoroughly with potable water.

**MILDEWSTAT-** To control mold and mildew on pre-cleaned, hard, non-porous surfaces, add 1 part Enviro-Solutions 24 Food Service Disinfectant Cleaner to 25 parts water. Wet surfaces completely. Let air dry. Repeat application at weekly intervals or when mildew growth reappears.

**SANITIZING-** To sanitize pre-cleaned, rinsed non-porous food contact surfaces, prepare 200 ppm active QUAT solution by adding 1 part Enviro-Solutions 24 Food Service Disinfectant Cleaner to 80 parts water. Allow solution to contact surface for at least 60 seconds. Let air dry. Prepare fresh solution each use.

**DISINFECTION-** At 1 part Enviro-Solutions 24 Food Service Disinfectant Cleaner to 25 parts water, this product exhibits effective disinfectant activity against: Escherichia Coli, Salmonella choleraesuis, Staphylococcus aureus. At this level the product is also fungicidal against the pathogenic fungi, Trichophyton mentagrophytes. Efficacy tests have demonstrated that this product is an effective Bactericide and fungicide in the presence of organic soil (5% blood serum). Enviro-Solutions 24 Food Service Disinfectant Cleaner is an effective sanitizer when diluted with water up to 250 ppm hardness (CaCO<sub>3</sub>).

**PRECAUTION-** Keep out of reach of children. Causes eye and skin damage. Do not get in eyes, on skin or clothing. Harmful if swallowed. Wear glasses or face shield and rubber gloves when handling. Avoid contamination of food. Do not mix with soap or organic solutions.

**CONTAINS:** Surfactants, silicate, phosphate and sequestrant.

**FIRST AID INSTRUCTIONS-** In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, contact a physician. Remove and wash all contaminated clothing before re-use. If swallowed, drink milk, egg whites, gelatin solution or if none of these are available, drink large quantities of water. Call a physician immediately.

**NOTICE TO USER-** This control product is to be used only in

accordance with the directions on this label. It is an offense under the Pest Control Products Act to use a control product under unsafe conditions.

**TOXICOLOGICAL INFORMATION-** Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

**DISPOSAL**

1. Rinse the emptied container thoroughly and add the rinsings to treatment site.
2. Follow provincial instructions for any required additional cleaning of the container prior to its disposal or reconditioning.
3. Dispose of the container in accordance with provincial requirements.
4. For information on the disposal of unused, unwanted product and the clean-up of spills contact the regional office of Environment Canada.
5. For small spills. Recover free liquid. Soak up residue with solids absorbent. DO NOT FLUSH INTO SURFACE STREAMS. INFORM ENVIRONMENT CANADA AS IN #4.

DO NOT STORE IN FOOD PROCESSING AREAS  
OR FOOD STORAGE AREAS.

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