

# SK-144

## Disinfectant – Sanitizer

For use in Food Handling and Processing Areas and Federally Inspected Meat and Poultry Plants.

### 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%  
**OTHER INGREDIENTS:.....90.0%**  
**TOTAL:.....100.0%**

## KEEP OUT OF REACH OF CHILDREN DANGER PELIGRO

See right panel for additional precautionary statements.

### 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.

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.



## StartKleen, LLC.

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EPA Reg. No. 10324-117-87904

EPA Est. No. 87904-TX-01

### NET CONTENTS

Non-Refillable: 5 GALLONS

55 GALLONS

275 GALLONS

LOT NUMBER:

### 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.

**DISINFECTION 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: *Salmonella enterica*, *Staphylococcus aureus*.

**VRUCIDAL\* PERFORMANCE:** This product kills the following virus 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. This product kills the following virus 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: \*\*SARS-CoV-2† (COVID-19 Virus). †Indicates a 2-minute contact time is required for this claim.

**ANIMAL PREMISE 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, Infectious Bovine Rhinotracheitis Virus (IBR).

**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, *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*.

### 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 and dairies, food products and packaging materials must be removed from the room or carefully protected.

### FOR USE AS A GENERAL DISINFECTANT, VIRUCIDE\*:

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, auto scrubber, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray.
3. Treated surfaces must remain visibly wet for 10 minutes.
4. Wipe dry with a clean cloth or allow to air dry.
5. Prepare a fresh solution daily or when visibly dirty.

**\*\*TO KILL SARS-COV-2:** Pre-clean visibly soiled areas. Apply a use solution of 3 fl. oz. of this product per 2 gal. of water (or equivalent use dilution) to hard, non-porous surfaces. Allow treated surfaces to remain visibly wet for 2 minutes. Rinse with potable water after use on surfaces that come in contact with food.

### 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 SURFACE 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.

### FOOD CONTACT SANITIZING DILUTION TABLE

Active solution	1 gal.	4 gal.	10 gal.	20 gal.
150 ppm	0.20 fl. oz.	0.75 fl. oz.	2.0 fl. oz.	4.0 fl. oz.
200 ppm	0.25 fl. oz.	1.0 fl. oz.	2.5 fl. oz.	5.0 fl. oz.
300 ppm	0.38 fl. oz.	1.5 fl. oz.	3.8 fl. oz.	7.5 fl. oz.
400 ppm	0.50 fl. oz.	2.0 fl. oz.	5.0 fl. oz.	10.0 fl. oz.

**FOOD CONTACT SURFACE 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, DAIRIES, BAKERIES, CANNERIES, BEVERAGE PLANTS AND RESTAURANTS DIRECTIONS (REGULATED BY 40 CFR § 180.940(a)(c)):** 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 (0.2-0.5 fl. oz. per gal. of water) (150-400 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 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 (0.2-0.5 fl. oz. per 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, 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. 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 EGG SHELLS INTENDED FOR FOOD DIRECTIONS:** To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 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). The solution must be warmer than the eggs, but not exceed 130°F. Wet eggs thoroughly for 1 minute and allow solution to drain. Eggs sanitized with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs. **Note:** Only clean, whole eggs can be sanitized. Dirty, cracked, or punctured eggs cannot be sanitized.

**GLOVE DIP SANITIZER DIRECTIONS:** To reduce cross-contamination on treated surfaces from area to area, in animal areas, and the packaging and storage areas of food plants, dip or soak pre-washed plastic, latex, or other synthetic rubber non-porous gloved hands in a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved hand area. Do not let sanitizing solution come into contact with exposed skin. Gloved hands must remain visibly wet for at least 1 minute. 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.

### NON-FOOD CONTACT SURFACE SANITIZING DIRECTIONS

**SHOE/BOOT BATH SANITIZER DIRECTIONS:** To reduce cross-contamination on treated surfaces from area to area, in animal areas, 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 1.2 - 2.1 fl. oz. of this product per 2 gal. of water (or equivalent use dilution) (450 – 800 ppm active) for 3 minutes prior to entering area. Prepare a fresh solution daily or when visibly dirty.

**SHOE FOAM DIRECTIONS:** To reduce cross-contamination on treated surfaces from area to area, in animal areas, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 - 2 inches thick made from a solution of 1 to 1.5 fl. oz. of this product per gal. of water (or equivalent use dilution) (800 - 1200 ppm active) at all entrances to buildings, hatcheries, and production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 3 minutes prior to entering area. Foam area must be washed and replaced daily or when it appears visibly soiled or 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 1.2 - 2.2 fl. oz. of this product per 2 gal. of water (or equivalent use dilution) (450-850 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. Allow surfaces to remain visibly wet for 3 minutes. Do not mix other foam additives with the sanitizing solution.

### ANIMAL PREMISES

Prior to use of this product, remove all animals, poultry and feeds from areas to be treated, animal transportation vehicles, and enclosures, coops, crates, kennels, stables. Remove all litter, droppings, and manure from floors, walls, and surfaces of barns, pens, stalls, chutes and other surfaces of facilities and fixtures occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean surfaces with soap or detergent and rinse with water.

**FOR USE AS AN ANIMAL PREMISE DISINFECTANT/VIRUCIDE\*:** Apply a use solution of 1.2 fl. oz. of this product per 2 gal. of water (or equivalent use dilution) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, mechanical spray device, coarse trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Immerse all halters and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure in the use solution. Treated surfaces must remain visibly wet for 10 minutes. Ventilate buildings, coops, and other closed spaces. Do not house animals/poultry/livestock or employ equipment until treatment has set or dried. Thoroughly scrub all treated feed racks, troughs, automatic feeders, fountains and waterers and other treated equipment which can contact food or water with soap or detergent, and rinse with potable water before reuse.

### FOGGING IN FOOD PREMISES

**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 feet of room area with a solution containing 1.5 fl. oz. of product per gal. of water (1,200 ppm active) (or equivalent use dilution). Do not breathe 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.

## 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 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.

*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 1/4 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.