

ReducX

(Fungicide, Bactericide, Virucide)

Acid Liquid Sanitizer and Disinfectant for Food Processing Equipment in Dairies, Dairy Farms, Breweries, Wineries, Beverage and Food Processing Plants

ACTIVE INGREDIENTS:

Peroxyacetic Acid	8.4%
Hydrogen Peroxide	7.6%
Octanoic Acid	5.1%

INERT INGREDIENTS:

	<u>78.9</u> %
TOTAL	100.0%

EPA Registration No: 63838-28 EPA Est. No. 63838-CA-01: 63838-AR-001

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.)

Note to Reviewer: In accordance with 40 CFR 156.68(d), all first aid statements, as prescribed, will appear on the front panel of the product label.

FIRST AID

IF IN EYES	<ul style="list-style-type: none">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	<ul style="list-style-type: none">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	<ul style="list-style-type: none">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	<ul style="list-style-type: none">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.
QUESTIONS? 1-209-581-9576	Have the product container or label with you when calling a poison control center or doctor or going for treatment.
NOTE TO PHYSICIAN:	Probable mucosal damage may contraindicate the use of gastric lavage.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CORROSIVE: Causes irreversible eye damage and skin burns. May be fatal if swallowed, absorbed through skin, or inhaled. Do not get in eyes, on skin, or on clothing. Wear protective goggles, face shield or safety glasses. Wear coveralls worn over long-sleeve shirt and long pants, socks, chemical-resistant footwear, chemical-resistant gloves (Barrier Laminate, or Butyl Rubber, or Nitrile Rubber, or Neoprene Rubber, or Natural Rubber, or Polyethylene, or Polyvinyl Chloride (PVC), or Viton, selection Category A), and chemical-resistant apron. Wear a NIOSH-approved respirator with any N, R, P filter with NIOSH approval number prefix TC-84A; or a NIOSH-approved powered air purifying respirator with an HE filter with NIOSH approval number prefix TC-21C. 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. Prolonged or frequently repeated skin contact may cause allergic reaction in some individuals.

PHYSICAL OR CHEMICAL HAZARDS

STRONG OXIDIZING AGENT. CORROSIVE: Mix only with water below 140° F. Product must be diluted in accordance with label directions prior to use. This product is not combustible; however, at temperatures exceeding 156°F, decomposition occurs releasing oxygen. The oxygen released could initiate combustion.

ENVIRONMENTAL HAZARDS

This pesticide is toxic to birds, fish and aquatic invertebrates. Caution must be used when applying indoors because pets may be at risk. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of the National Pollution Discharge 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 plant authority.

STORAGE AND DISPOSAL

Storage: Never return this product 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, spray container with cool water and dilute this product with large volumes of water. Avoid damage to containers. Keep container closed at all times when not in use. Keep container out of direct sunlight. To maintain product quality, store at temperatures below 86°F.

Procedure for Leak or Spill: Stop leak 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 must not enter confined spaces.

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 by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or Hazardous Waste representative at the nearest EPA

Regional Office for guidance. 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, rules, regulations, standards, and other requirements. Because acceptable methods of disposal may vary by location, regulatory agencies must be contacted prior to disposal. This product which is to be discarded, must be disposed of as hazardous waste after contacting the appropriate local state or Federal agency to determine proper procedures.

Container Disposal: Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Offer for recycling if available. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. 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 it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times.

Container Handling: (Containers equal to or less than 5 gallons): Nonrefillable container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank and drain for 10 seconds after the flow begins to drip. Fill the container ¼ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat the procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration. Do not burn, unless allowed by state and local ordinances.

Directions For Use

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

Note: All volumes given in ounces are fluid ounces. 1 fl. oz. = 29.5 ml; 1 gal = 3.784 L; % product X 10,000 = ppm

1 fl. oz. of this product per 10 gallons of water = 72 ppm PAA

SANITIZATION

This product can be used on pre-cleaned surfaces such as equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in dairies, dairy farms, breweries, wineries, beverage and food processing plants. This product is effective as a sanitizer when solution is prepared in water up to 500 ppm hardness as CaCO₃.

Note: For mechanical operations: Prepared use solutions may not be reused for sanitizing but may be reused for other purposes such as cleaning.

For manual operations: Fresh sanitizing solution must be prepared at least daily or more often if the solution becomes diluted or soiled.

Sanitizing Food Contact Surfaces: Prior to sanitizing, remove gross food particles, then wash with a detergent solution, followed by a potable water rinse. Sanitize with a concentration of 1 to 4 fl. oz. of this product per 10 gallons of water (0.078-0.312% v/v as product). At this dilution, this product is effective against *Staphylococcus aureus*, *Escherichia coli*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella enterica*, *Cronobacter sakazakii*, and *Vibrio cholerae*, as well as beverage spoilage organism *Lactobacillus malefermentans*. Use immersion, coarse spray or circulation techniques as appropriate to the equipment. All surfaces must be exposed to the sanitizing solution for at least 60 seconds unless a longer time is specified by the governing sanitary code. Drain thoroughly. Rinse is required.

FINAL SANITIZING BOTTLE RINSE: This product may be used as a final sanitizing rinse at a concentration of 1 to 2 fl. oz. of this product per 10 gallons of water (0.078-0.156% v/v as product). At this dilution, this product is effective against *Staphylococcus aureus*, *Escherichia coli*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella enterica*, *Cronobacter sakazakii*, *Vibrio cholerae*, and *Lactobacillus malefermentans*. All surfaces must be exposed to the sanitizing solution for at least 60 seconds. Drain thoroughly. Rinse is required.

FINAL BOTTLE AND CLOSURE CLEANING RINSE: This product may be used as a final cleaning rinse for returnable and non-returnable bottles (e.g. glass or PET) and closures not requiring a final food contact surface sanitizing rinse when used at a concentration of 1 to 2 fl. oz. of this product per 10 gallons of water (0.078-0.156% v/v as product). Drain thoroughly. Rinse is required.

ANTIMICROBIAL RINSE OF PRECLEANED OR NEW RETURNABLE OR NON-RETURNABLE CONTAINERS

To reduce the number of beverage spoilage organisms, *Pediococcus damnosus*, *Lactobacillus malefermentans*, *Saccharomyces cerevisiae*, *Byssoschlymas fulva* and *Aspergillus niger*, apply this product at a concentration of 9 to 26 fl. oz. per 14 gallons of purified water (0.5 to 1.45% v/v as product) at a temperature of 45° to 60°C for at least 7 seconds. After thorough draining, rinse interior container surfaces with a disinfected water rinse free of pathogenic bacteria.

SANITIZING HARD, NON-POROUS, NON-EDIBLE OUTSIDE SURFACES OF AIRTIGHT, SEALED PACKAGES CONTAINING FOOD OR NON-FOOD PRODUCTS: This product may be used as a final sanitizing rinse for hard, non-porous outside surfaces of airtight, sealed packages containing food or non-food products at a concentration of 1 to 2 fl. oz. of this product per 10 gallons of water (0.078-0.156% v/v as product). The treated hard, non-porous, non-edible packaging, such as food wraps and meat casings, must be removed and discarded before packaged food products are further processed or consumed. All surfaces must be exposed to the sanitizing solution for at least 60 seconds. Drain thoroughly. Rinse is required. This is not to be used on porous surfaces.

CLEANING HARD SURFACE: For hard surface cleaning applications, remove gross soil particles from surfaces, then thoroughly clean surfaces at a concentration of 1 to 4 fl. oz. of this product per 10 gallons of water (0.078-0.312% v/v as product). Use immersion, coarse spray or circulation techniques as appropriate to clean surfaces. Allow surfaces to drain thoroughly. Do not rinse.

CONTINUOUS TREATMENT OF CONVEYORS: Wash, rinse and sanitize conveyor equipment. During processing, apply this product at a concentration of 1 to 2 fl. oz. of this product per 10 gallons of water (0.078-0.156% v/v as product) to conveyor with suitable feeding equipment. At this dilution, this product is effective against *Staphylococcus aureus*, *Escherichia coli*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella enterica*, *Cronobacter sakazakii*, and *Vibrio cholerae*. Controlled volumes of this product are applied to return portion of conveyor through nozzles located as to permit maximum drainage of this product from equipment and to prevent puddles on top of belt. During interruptions in operations, coarse spray the processing equipment with this product solution at a concentration of 1 to 2 fl. oz. of this product per 10 gallons of water (0.078-0.156% v/v as product). Conveyor equipment must be free of product when applying coarse spray. Conveyor surface must be exposed to the sanitizing solution for at least 60 seconds. Rinse is required.

SANITIZING NON-FOOD CONTACT SURFACES: Remove gross food particles, then wash with this product up to 4 fl. oz. per 10 gallons of water (up to 0.312% v/v or 3,120 ppm product). Drain thoroughly. Then sanitize non-food contact surfaces such as floors, walls, tables, chairs, benches, drains, troughs, and drip pans with 1 to 4 fl. oz. of this product per 10 gallons of water (0.078-0.312% v/v as product). At this concentration the product is effective against *Staphylococcus aureus*, *Klebsiella pneumoniae*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella enterica*, in 500 ppm hard water. This product is also effective against beverage spoilage organisms: *Aspergillus niger*, *Saccharomyces cerevisiae*, *Pediococcus damnosus*, and *Lactobacillus malefermentans*. All surfaces must be exposed to the sanitizing solution for a period of not less than 3 minutes. Drain thoroughly and allow to air dry. Do not rinse.

SANITIZING NON-FOOD CONTACT PACKAGING EQUIPMENT: Prior to use of this product, remove gross soil particles from surfaces. Wash with a detergent solution, rinse thoroughly with potable water. For sanitization against *Staphylococcus aureus*, *Klebsiella pneumoniae*, *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella enterica* as well as beverage spoilage organisms, *Aspergillus niger*, *Pediococcus damnosus*, *Lactobacillus malefermentans* and *Saccharomyces cerevisiae*, apply at a concentration of 1 to 4 fl. oz. of this product per 10 gallons of water (0.078-0.312% v/v as product) of this product to surfaces, and allow to remain visibly wet for a least 3 minutes. Allow surfaces to drain thoroughly before operations are resumed. Drainage may be followed by an optional potable or sterile water rinse.

FOAM SANITIZING NON-FOOD CONTACT SURFACES: This product is an effective foam sanitizer of pre-cleaned non-food contact surfaces, such as boots, floors, walls, drains, and equipment surfaces. For this application prepare a solution of 2.0-6.4 fl. oz. per 10 gallons water (0.156%-0.5% v/v as product) and 10-20 fl. oz. of PERAFOAM™ (foam additive) per 10 gallons of water. For example, in 10 gallons of water, add 2 fl. oz. of this product and 10 fl. oz. of PERAFOAM™. Apply solution as a foam using required equipment. Wet surfaces thoroughly. At this concentration, the product is effective against *Staphylococcus aureus*, *Klebsiella pneumoniae*, and *Listeria monocytogenes*. Surfaces must be exposed to the sanitizing foam for at least 60 seconds. Rinse is optional. Contact your Enviro Tech representative for information on PERAFOAM™ foaming agent and a foam generation device.

BACTERIOPHAGE CONTROL: When applied to pre-cleaned surfaces, this product will reduce the incidence of *Lactococcus lactis* subsp. *Lactis*, *Lactococcus lactis* subsp. *Cremoris*, and *Streptococcus thermophilus* bacteriophage in cheese manufacturing establishments by spraying or immersion of equipment at concentrations of 1-2 fl. oz. per 10 gallons (0.078-0.156% v/v as product) of water. All surfaces must be exposed to the solution for at least 60 seconds. Drain thoroughly. Do not rinse.

DISINFECTION: This product disinfects as it cleans in one operation. This product can be used to disinfect floors, walls and other hard, non-porous surfaces such as tables, chairs, counter tops, bathroom fixtures, sinks, shelves, racks, carts, refrigerators, coolers, tile, linoleum, vinyl, glazed porcelain, plastic (such as polypropylene and polyethylene), stainless steel, or glass. For inside of refrigerators or coolers: Allow the surface to adjust to room temperature before disinfection.

Areas of Use: Use this product in veterinary clinics, animal life science laboratories, industrial facilities, office buildings, recreational facilities, retail and wholesale establishments.

COMBINATION DISINFECTION AND CLEANING: This product is effective against *Staphylococcus aureus* and *Salmonella enterica* at concentration of 1 to 5 fl. oz. per 6 gallons (0.13% - 0.65% v/v as product) in water up to 500 ppm hardness as CaCO₃ and 5% blood serum on hard non-porous surfaces. For visibly soiled areas 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 to remain visibly wet for

5 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. Rinse food contact surfaces that come in contact with food with potable water prior to reuse.

Virucidal: At 1 to 5 fl. oz of this product per 6 gallons of water (0.13% to 0.65% v/v as product) this product is effective against Influenza B, Influenza A (H3N2), Influenza A (H1N1), Avian Influenza A (H3N2) and Reovirus on hard inanimate surfaces when used at 20°C with a 5 minute contact time in the presence of water up to 500 ppm hardness as CaCO₃ and organic soil. Apply as directed under disinfection.

Fungicidal: This product can be used on hard, non-porous inanimate surfaces such as shower room floors, locker room benches, shower stalls and bath mats. At 1 to 5 fl. oz of this product per 6 gallons of water (0.13% to 0.65% v/v as product) this product is effective against *Trichophyton mentagrophytes* (Athletes Foot Fungi) and *Candida albicans* (pathogenic yeast) in the presence of protein (5% blood serum) in 500 ppm hard water with a 5 minute contact time. Apply as directed under disinfection.) in 500 ppm hard water with a 5 minute contact time. Apply as directed under disinfection.

DISINFECTING PHARMACEUTICAL AND COSMETIC SURFACES: This product can be used on hard, non-porous, environmental surfaces such as floors, walls and processing equipment in pharmaceutical and cosmetic processing facilities. This product is effective against *Staphylococcus aureus* and *Salmonella enterica* at 1 to 5 fl. oz of this product per 6 gallons (0.13% to 0.65% v/v as product) in water up to 500 ppm hardness as CaCO₃ and 5% blood serum. For visibly soiled areas a pre-cleaning step is required. Rinse all surfaces thoroughly with the disinfecting solution and maintain a contact time of at least 5 minutes. Product contact surfaces must be rinsed with sterile water. **Special POULTRY HOUSE DISINFECTION:** This product is effective against the Avian Influenza A (H3N2) virus.

Special Instructions for Inactivating Avian Influenza A.

- Remove all poultry and feeds from premises, trucks, coops and crates.
- Remove all litter and droppings from floors, walls, and surfaces of facilities occupied or traversed by poultry.
- Empty all troughs, racks and other feeding and watering appliances.
- Thoroughly clean all surfaces with soap or detergent and rinse with water.
- Saturate surfaces using this product at a concentration of 1 to 5 fl. oz per 6 gallons water (0.13% to 0.65% v/v as product) for a period of 5 minutes.
- Ventilate buildings, coops and other closed spaces. Do not house poultry or employ equipment until treatment has been absorbed, set or dried.
- Thoroughly scrub treated feed racks, troughs, automatic feeders, fountains and waterers with soap and detergent and rinse with potable water before reuse

FARM PREMISE DISINFECTION: This product is effective against the Avian Influenza A (H3N2) virus.

Special Instructions for inactivating Avian Influenza A.

- Remove all animals and feed from premises, vehicles and enclosures.
- Remove all litter and manure 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 appliances.
- Thoroughly clean all surfaces with soap or detergent and rinse with water.
- Saturate surfaces using this product at a concentration of 1 to 5 fl. oz per 6 gallons water (0.13% to 0.65% v/v as product) for a period of 5 minutes Immerse all halters, ropes, and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure.
- Ventilate buildings, cars, boats 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 and detergent and rinse with potable water before use.

NOTE: This product in its use solution is compatible with stainless steel, plastic 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.

Treatment of Fruit and Vegetable Process Water Systems

This product can be used in water or ice that contacts raw or fresh fruits and vegetables for the control of spoilage and decay causing bacteria and fungi in commercial operations and packinghouses.

Batch, Continuous or Spray System Processes: Fill vessel containing fruits and vegetables with known amount of water. Ensure that water is circulating in vessel if using the submersion method. Add this product to no more than 100 ppm residual peroxyacetic acid to the use solution in accordance with 40 CFR 180.1196(a). The recommended use range is between 20-90 ppm as peroxyacetic acid (0.28-1.25 fl. oz. per 10 gallons of water). The final concentration necessary to accomplish the 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. 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 required to ensure efficacy. A potable water rinse is not required.

Fogging in Filling, Packaging, and Dispensing Rooms or Storage Sheds (Not for use in California): This product can be applied by fogging to control the growth of non-public health microorganisms and fungi that may cause decay and/or spoilage on raw, post-harvest fruits and vegetables during the post-harvest storage and process.

- Use in secure fresh and vegetable storage system. Vacate all personnel prior to fogging. Post notice of when personnel can re-enter. After application, purge room with fresh air to replace treated air. Ensure room is properly ventilated. Personnel may re-enter 4 hours after system has been properly aired. Ensure there is no strong odor characteristic if vinegar before having personnel return to work area.
- Fog areas to be treated using 2.0-11.7 fl. oz. of this product into humidified air per 1000 cu. ft. of room volume for a minimum of 4 hours. Inject concentrate into water used for fogging of postharvest fruits and vegetables in storage using any type of fogging equipment including: cold foggers, thermal foggers, low pressure air assisted and high pressure fog systems. Adjust water level accordingly to allow fogging apparatus to fog for a minimum of 4 hours.

NOTE: This product in its use solution is compatible with stainless steel, plastic 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.

This product degrades with age depending on the storage conditions and temperature. KEEP PRODUCT AWAY FROM HEAT OR DIRECT SUNLIGHT. Use a test kit and increase dosage as necessary to obtain the required level of active ingredients.

Manufactured By: ENVIRO TECH CHEMICAL SERVICES, Inc.

500 Winmoore Way, Modesto, CA 95358 209-581-9576 or www.envirotech.com

24 hr Emergency ChemTel Number: 1-800-255-3924

DOT: UN 3109, Organic Peroxide Type F, Liquid (<=25% Peracetic Acid with <=26% Hydrogen Peroxide) 5.2 (8)

Net contents: _____

LOT #:

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