PERASAN® 'A'

(ANTIMICROBIAL SOLUTION)

PERASAN® 'A' is a peroxyacetic acid-based sanitizer/disinfectant developed for the following uses:
Institutional/Industrial Sanitizer and Disinfectant for Previously Cleaned Hard Non-Porous
Food Contact Surfaces in: Dairies, Wineries, Breweries, Food and Beverage Plants, Poultry and Egg Facilities, and Animal Housing.
Hard, Non-Porous Surface Disinfection in: Hospitals, Schools, Industrial Facilities, Office Buildings, Veterinary Clinics.
Bacteria, Slime, Odor and Algae Control in: Recirculating Cooling Water and Evaporative Coolers, Reverse Osmosis, Nano and Ultra Filtration, and Agricultural Waters.

ACTIVE INGREDIENT:

Peroxyacetic Acid	5.6%
Hydrogen Peroxide	26.5%
INERT INGREDIENTS	67.9%
TOTAL	100%

EPA Registration No. 63838-1
EPA Establishment 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.)

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.
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
DANGER CORROSIVE: Do not enter an enclosed area without proper respiratory protection. Causes irreversible eye damage and skin burns. May be fatal if inhaled or absorbed through skin. Harmful if swallowed. Do not breathe vapors or spray mist. Do not get in eyes, on skin, or on clothing. Wear goggles and face shield and rubber gloves 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 before reuse. Do not enter an enclosed area without proper respiratory protection. Wear a minimum of 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 when handling concentrate product.

PHYSICAL OR CHEMICAL HAZARDS:
STRONG OXIDIZING AGENT. CORROSIVE: Mix only with water [and adjuvant if applicable] below 140° F. Product must be diluted in accordance with label directions prior to use. 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 Pollutant 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 Do not contaminate water, food, or feed by storage or 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.

SANITIZATION
This peroxyacetic acid sanitizer is recommended for use on precleaned surfaces such as equipment, pipelines, tanks, vats, filters, evaporators, pasteurizers, and aseptic equipment in dairies, breweries, wineries, beverage and food processing/packing plants, egg processing/packing equipment surfaces, and eating establishments. This product is effective as a sanitizer when solution is prepared in water of up to 400 ppm hardness as $CaCO_3$. 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 fresh sanitizing solutions must be prepared daily or more often if the solution becomes diluted or soiled.
Sanitizing Food Contact Surfaces: This product can be used in Federally Inspected Meat and Poultry Facilities as a sanitizer. Prior to sanitizing, remove gross food particles, then wash with a detergent solution, followed by a potable water rinse. Sanitize with a concentration of 1.0-6.1 oz. of this product diluted in 6 gallons of water (0.13%-0.79% v/v concentration, or 82-500 ppm active peroxyacetic acid). At this dilution this product is effective against Staphylococcus aureus, Escherichia coli, Salmonella enterica, and Listeria monocytogenes. Use immersion, spray or circulation techniques as appropriate to the equipment. All surfaces must remain visibly wet with the sanitizing solution for a period of at least 60 seconds or more if specified by a governing code. Drain any excess solution. Do not rinse.
Sanitization of Conveyors and Equipment for Meat, Poultry, Seafood, Dairy, Fruit, Nuts and Vegetables: This product is effective against the gram positive organisms Staphylococcus aureus and Listeria monocytogenes and gram negative organisms Salmonella enterica and Escherichia coli.
For use in the static or continuous sanitizing, washing or rinsing of conveyors, slicers, saws, and equipment, apply a solution of this product using 1.0-6.1 oz. per 6 gallons of water (82 ppm to 500 ppm active peroxyacetic acid). Apply sanitizer solution to the return portion of the conveyor or equipment using spray or similar means of wetting surfaces, so as to affect draining and prevent puddling. Allow sanitizer to remain visibly wet on the surface for a minimum 60 seconds contact time. No rinse is needed.
Sanitizing of Casing, or Shell Eggs: To sanitize clean shell eggs intended for food or food products, spray with a solution of this product by diluting 1.0-2.4 oz. product with 6 gallons of potable water (providing 82-197 ppm peroxyacetic acid). The solution must be equal to or warmer than the eggs, but not to exceed 130° F. Wet eggs thoroughly and allow to drain. 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.
Sanitizing Eating, Drinking And Food Prep Utensils: Remove gross food particles by a prescrape, a preflush and when necessary, a presoak treatment. Wash with a recommended detergent. Rinse with clean water. Sanitize using a solution of 1.0 oz. of this product diluted in 6 gallons of water. Immerse all utensils for at least 60 seconds or contact time specified by a governing sanitary code. Drain excess solution.
Sanitizing Tableware: For sanitizing tableware in low temperature warewashing machines, inject this product into the final rinse water at a concentration of 1.0 oz. of this product diluted in 6 gallons of water. Do not exceed 0.13 % v/v. Air dry. To insure that this sanitizer concentration does not fall below 0.1%, periodically test the rinse solution with a suitable test kit and adjust the dispensing rate accordingly. Consult your technical service representative for assistance and further information on sanitizing tableware in warewashing machines.
Antimicrobial Rinse of Precleaned or New Returnable or Non-Returnable Containers: To reduce the number of beverage spoilage organisms, including Byssochlamys fulva, Aspergillus niger, and Bacillus subtilis use a 2% to 3% v/v solution, which equals 1120-1700 ppm peroxyacetic acid (2.5-3.8 oz. to 1 gallon of water) of this product at a temperature range of 46°-60° C for 15 seconds. Higher dilutions of 1 oz. per gallon of water is effective against Aspergillus niger and Byssochlamys fulva at 60° C. After adequate draining, rinse interior container surfaces with sterile or potable water.
Foam Cleaning of Food and Non-Food Contact Surfaces: As an adjunct to cleaning and sanitizing procedures this sanitizer/disinfectant may be added to PERAFOAM$_{TM}$ and foamed on environmental or equipment surfaces using conventional foam-generating equipment. PERAFOAM$_{TM}$ is the only approved product that may be used. The resultant foam blend can be used on equipment, floors, walls, ceilings, drains, etc. and must be left on surface for a minimum of 1 minute or longer.
Food Contact Surface Directions for Mixing: Manually or mechanically blend no more than 1-6.1 fl. oz. of this product and 6-12 fl. oz. of PERAFOAM$_{TM}$ (foam additive) per 6 gallons of water. The dilution water must not exceed 150° F. Higher concentrations of this product and/or PERAFOAM$_{TM}$ may be used on food contact surfaces, but a potable water rinse is required. When used in organic production, a potable water rinse is required.
Non-Food Contact Surface Directions for Mixing: Manually or mechanically blend 1-12 fl. oz. of this product and 6-36 fl. oz. of PERAFOAM$_{TM}$ (foam additive) per 6 gallons of water. The dilution water must not exceed 150° F. When used in organic production, a potable water rinse is required. Note: When using a foam additive, PERAFOAM$_{TM}$ is the only approved product that may be used.
Drain Cleaning and Sanitizing: For use in open or closed drains such as in food, beverage, dairy, pharma and health care industries. Manually or mechanically blend 4-12 fl. oz. of this product with 1-12 fl. oz. of PERAFOAM$_{TM}$ (foam additive) per gallon of water and foam surfaces thoroughly using conventional foam-generating equipment. The dilution water must not exceed 150° F. Allow product to contact the surface slime/ biofilm for at least 10 minutes or more. A water rinse is optional. When used in organic production, a potable water rinse is required.
Entryway Sanitizing Systems: 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. (82-500 ppm active PAA) of this product and 3-12 fl. oz. of PERAFOAM$_{TM}$ (foam additive) per 6 gallons of water. Adjust the PAA concentration by testing the collapsed foam solution using a peroxyacetic acid test kit.
Note: When using a foam additive, PERAFOAM is the only approved product that may be used.
Alkaline Detergent Cleaning Adjunct (Booster) to Clean Food Processing Equipment: This product 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, HTSTs, and other food processing equipment. For cleaning applications as a detergent booster, use 1–6 oz. per gallon of water, to assist in the removal of organic soils. All hard nonporous food contact surfaces treated with this boosted detergent must be thoroughly rinsed with potable water followed by sanitizing with an approved food contact surface sanitizer (such as this product).

NON FOOD CONTACT HARD SURFACE DISINFECTION
Combination Disinfection and Cleaning: This product disinfects as it cleans in one operation. This product can be used to disinfect floors, walls and other hard nonporous surfaces such as tables, chairs, countertops, bathroom fixtures, sinks, bed frames, shelves, racks, carts, refrigerators, coolers, tile, linoleum, vinyl, glazed porcelain, and use sites on this label made of plastic, stainless steel, or glass. For areas of use in hospitals, use this product for surgical and obstetrical suites, housekeeping services, physical therapy departments, nursing services, autopsy facilities. Also use this product in nursing homes, other health-care facilities, schools, colleges, veterinary clinics, animal life science laboratories, industrial facilities, dietary areas, office buildings, recreational facilities, retail and wholesale establishments.
This product is effective against Staphylococcus aureus, Salmonella enterica, Pseudomonas aeruginosa, Trichophyton mentagrophytes and Escherichia coli O157:H7 at 0.38%-3% v/v (2.5-20 oz. per 5 gal) in hard water (400 ppm as $CaCO_3$) and 5% organic soil loading on hard nonporous surfaces. For heavily soiled areas a pre-cleaning step is required, followed by a potable water rinse. Apply solution with a mop, cloth, sponge, brush, etc… or by soaking or immersion so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove solution and entrapped soil with a clean wet mop, cloth, wet vacuum pickup, or by draining. Surfaces that may directly or indirectly contact food must be rinsed with potable water before operations resume. A rinse for non-food contact surfaces is optional. Prepare a fresh solution daily or when it becomes soiled or diluted.

DISINFECTION OF ANIMAL AND POULTRY PREMISES, TRUCKS, COOPS AND CRATES
This product is designed for use in animal hospitals, animal laboratories, kennels, pet shops, zoos, pet animal quarters, poultry premises, poultry hatcheries, and livestock quarters. When used as directed, this product is specifically designed to disinfect, deodorize and clean inanimate, hard, surfaces such as walls, floors, sink tops, furniture, operating tables, kennel runs, cages and feeding equipment. In addition this product will deodorize those areas which are generally hard to keep smelling fresh, such as garbage storage areas, empty garbage bins and cans, and any other areas which are prone to odors caused by microorganisms.
Disinfection of Poultry Premises: For heavily soiled areas, a pre-cleaning step is required. Prepare a fresh solution for each use. 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 a detergent and rinse with water. Saturate surfaces with a 0.38-1.25% v/v (2.5-8.0 fl oz. per 5gal) solution of this product for a period of 10 minutes. Thoroughly scrub treated feed racks, troughs, automatic feeders, fountains and waters with a detergent and rinse with potable water before reuse. Ventilate buildings, coops and other closed spaces. Do not house poultry or employ equipment until treatment has been absorbed, set or dried. All treated equipment that will contact food, feed, or drinking water must be rinsed with potable water before reuse. See your technical representative for specific recommendations for all cleaning and rinsing requirements.
Disinfection 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 0.38% (2.5 fl oz. per 5 gal) solution of this product with a mop, brush or spray. Wet all surfaces and allow to remain visibly wet for 10 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 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 0.3 to 1.5 lbs. (4.0-17.5 fl. oz.) of this product per 1000 gallons of process water (2-9 ppm active peroxyacetic acid) as a continuous or intermittent slug treatment. Continuous dosing methods usually require 2-5 ppm active peroxyacetic acid (4.0-10.2 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. (102-306 fl oz.) of this product per 1000 gal of water (50-150 ppm active peroxyacetic acid) for 4-8 hours during normal tower operating cycles. This procedure can be used for online or offline cleaning. When finished bleed down the system until 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 (as peroxyacetic acid), as described in the previous paragraph, depending on the type of system and the level of microbiological control desired.
Evaporated 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 regime would be using intermittent or continuous methods at 2-14 ppm as peroxyacetic acid.

REVERSE OSMOSIS (RO), ULTRA FILTRATION (UF) AND OTHER MEMBRANE CLEANING-SANITIZING
This product may be used in the sanitization of ultra filtration (UF) and reverse osmosis (RO) membranes and other similar type membranes and their associated piping systems. This product may be added continuously in food, beverage, and drinking water systems for 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 peroxyacetic acid solutions.
Batch Sanitation of NF, UF and RO Systems: Isolate incompatible equipment, such as carbon filters and ion exchangers. Clean system with 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 sanitation use 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 20º C for 10 minutes minimum, or up to 4 hours, depending on the severity of cleaning to be done. Open and close process valves and solenoids to be sure all parts are in contact with the solution. 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 for potable water or direct food contact systems. Rinse the system with RO permeate or potable water until residual peroxygen 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 1.8-4.5 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.

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 1738) 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 500 ppm residual peroxyacetic acid to the use solution in accordance with Food Contact Notification #1738, effective March 28, 2017. This can be accomplished by initially adding 10.0 fl. oz. per 10 gallons of water. The recommended concentration is between 30-300 ppm as peroxyacetic acid (0.60-6.0 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. 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.

FOGGING – NON-PUBLIC HEALTH (Not for Use in California)
This product can be applied by fogging to control the growth of non-public health spoilage and decay causing bacteria on hard, non-porous surfaces in dairies, beverage and food plants including meat and poultry processing facilities. All surfaces must be pre-cleaned prior to fogging.
Directions for Fogging in Dairies, Beverage and Food Handling Plants (including meat and poultry processing facilities): Prior to fogging, food products and packaging material must be removed from the room or carefully protected. 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 2 hours [or 8 air exchanges (ACH)] after fogging in 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.
The fog generated is irritating to the eyes, skin and mucous membranes. Wear a dust mist respirator when mixing the use solution and pouring it into the mechanical fogging apparatus. All food contact surfaces must be thoroughly rinsed with potable water prior to sanitizing with an EPA approved food contact sanitizer.

POULTRY, SWINE, LIVESTOCK WATERING OPERATING SYSTEMS
After watering lines have been cleaned, use this product at 0.8-1.1 fl. oz. per 100 gallons of water (4-5.7 ppm as peroxyacetic acid) to control algae and bacteria in drinking water and to control mineral build up in watering lines. Stop the use of this product twenty-four (24) hours prior to vaccination via the water line.

CLEANING POULTRY AND LIVESTOCK DRINKING WATER LINES
For drinking water lines using holding tanks make a stock solution by one of the following methods:

- Drinking water lines 500 feet in length or less: mix 2.1 gallons (270 fl. oz.) of this product with 100 gallons of water.
- Drinking water lines exceeding 500 feet in length: mix 4.2 gallons (540 fl. oz.) of this product with 200 gallons of water.

Pump the stock solution, completely filling the drinking water lines.
If the drinking water lines are not supplied by water from holding tanks, prepare a stock solution by one of the following methods:

- Mix 1.0 gallon (132 fl. oz.) of this product with 49 gallons of water in a 50 gallon tank, pumping this solution into the water line, repeating the process as often as needed, until water line is filled.
- Fill the water line, using a proportioner, set to inject this product undiluted at a rate of 1:47.

After the waterline is filled with the stock solution, activate nipple drinkers to ensure contact with drinkers. Allow the stock solution to remain in the water lines for 24-48 hours. Flush lines with fresh water until water is visibly clear. Always make a fresh stock solution before use.
Manufactured By: ENVIRO TECH CHEMICAL SERVICES, INC.
500 Winmoore Way, MODESTO, CA (209-581-9576) 24 hr Emergency ChemTel Number: 1-800-255-3924
DOT: UN3098, Oxidizing liquid, corrosive, n.o.s. (contains hydrogen peroxide and peroxyacetic acid mixture, stabilized), 5.1(8), PG II

LOT #:
Net contents: _____

Ver 15.2a (APRIL-2020)