



KEEP OUT OF REACH OF CHILDREN
DANGER PELIGRO

FIRST AID

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. 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 swallowed: Call 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 the poison control center or doctor. Do not give anything by mouth to an unconscious person.

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 further treatment advice.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS.

Eight for use in restaurants, fast food operations, bars, food storage areas, food establishments, coffee shops, bagel stores, food processing plants, dairy farms and meat/poultry processing plants. Eight is for use as a sanitizer on dishes, glassware, utensils and dairy processing equipment at 200-400 ppm active quaternary without potable water rinse. Eight is for use as a sanitizer in public eating establishments, dairies and on food processing equipment at 200-400 ppm active quaternary without potable water rinse. Eight is for use as a hard, non-porous surface hospital disinfectant at 547 ppm active quaternary and as a general disinfectant at 469 ppm active quaternary.

DIRECTIONS FOR USE: It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. This product is not for use on critical and semi-critical medical device surfaces.

ACTIVE INGREDIENTS:

Alkyl (60% C ₁₆ , 30% C ₁₈ , 5% C ₁₂ , 5% C ₁₄)	
dimethyl benzyl ammonium chlorides.....	5.0%
Alkyl (68% C ₁₆ , 32% C ₁₄) dimethyl	
ethylbenzyl ammonium chlorides.....	5.0%
INERT INGREDIENTS:	90.0%
TOTAL:	100.0%

net contents: 1 Gal. (128 oz)



EPA Reg. No. 1839-86-84179 EPA Est No. 84179-NJ-1
 Sold by: Santec Inc. 1420 East Linden Ave, Linden NJ 07036

DISINFECTION - To disinfect inanimate, hard non-porous surfaces apply use-solution with mop, cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain wet for 10 mins., then remove excess liquid. For heavily soiled areas, a pre-cleaning step is required. Prepare a fresh solution for each use. Surfaces which may contact food must be rinsed thoroughly with potable water after use. For low pressure coarse sprayer and hand pump trigger sprayer applications, spray 6-8 in. from the surface; rub with brush, sponge or cloth. Do not breathe spray. **NOTE:** For spray applications, cover or remove all food products.

GENERAL DISINFECTION - Add 3 oz. of Eight per 5 gal. water for disinfection against Staphylococcus aureus, Salmonella enterica, Listeria monocytogenes, and Yersinia enterocolitica.

To disinfect food processing premises: floors, walls, and storage areas, add 3 oz. of Eight per 5 gal. water. For heavily soiled areas, a pre-cleaning step is required. Apply solution with a mop, cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow to remain wet for 10 mins., then remove excess liquid. Before using this product food products and packaging materials must be removed from the area or carefully protected. After use, all surfaces in the area must be thoroughly rinsed with potable water.

To disinfect food service establishment or restaurant food contact surfaces: countertops, outside of appliances, tables, add 3 oz of this product per 5 gal. water. For heavily soiled areas, a pre-cleaning step is required. Apply solution with a cloth, sponge or hand pump trigger sprayer so as to wet all surfaces thoroughly. Allow the surface to remain wet for 10 mins., then remove excess liquid and rinse the surface with potable water. Do not use on utensils, dishes, glasses or cookware.

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS Sanitization: Recommended for use in restaurants, dairies, food processing plants, and bars. When used as directed this product is an effective sanitizer at an active quaternary concentration of 200-400 ppm when diluted in water up to 650 ppm hardness (CaCO3) in public eating establishments, dairies and food processing plants against Escherichia coli (ATCC 11229), Escherichia coli O157:H7 (ATCC 43895), Staphylococcus aureus (ATCC 6538), Yersinia enterocolitica (ATCC 23715), Listeria monocytogenes (ATCC 35152), Salmonella typhi (ATCC 6539), Shigella sonnei (ATCC 11060), Vibrio cholera (ATCC 14035), Methicillin resistant Staphylococcus aureus (MRSA) (ATCC 33592), Vancomycin resistant Enterococcus faecalis (VRE) (ATCC 51299), and Campylobacter jejuni (ATCC 29428). This product is an effective sanitizer against Klebsiella pneumoniae (ATCC 4352) at a 200 ppm active quaternary concentration when diluted in water up to 500 ppm hardness (CaCO3). At an active quaternary concentration of 300 ppm, it is an effective sanitizer against Klebsiella pneumoniae (ATCC 4352) when diluted in water up to 650 ppm hardness (CaCO3). Remove all gross food particles and soil from areas, which are to be sanitized, with a good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent. Sanitization of public eating establishment and dairy food contact surfaces is regulated under 40CFR180.940.

To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment and dairy food contact surfaces: prepare a 200-400 ppm active quaternary solution by adding 1-2 oz. of Eight to 4 gal. water.

To sanitize pre-cleaned mobile items in public eating establishments (drinking glasses, dishes, eating utensils) immerse in a 200-400 ppm active quaternary solution for at least 60 sec. making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse.

To sanitize pre-cleaned public eating establishment surfaces (counters, tables, finished wood or plastic cutting boards) apply a 200-400 ppm active quaternary solution with a cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer, making sure that the surface remains completely wet for at least 60 sec. and let air dry. Do not rinse.

Sanitization of food processing equipment, utensils, and other food contact articles regulated under 40CFR180.940: 1. Scrape, flush, or pre-soak articles (whether mobile or stationary) to remove gross food particles and soil. 2. Thoroughly wash articles with a compatible detergent or cleaner. 3. Rinse articles thoroughly with potable water. 4. Sanitize by immersing articles with a use-solution of 1-2 oz. of Eight per 4 gal of water (200-400 ppm active quaternary) for at least 60 sec. Articles too large for immersion should be thoroughly wetted by rinsing, spraying or swabbing. 5. Remove immersed items from solution to drain and then let air dry. Non-immersed items must be allowed to air dry.

NON-FOOD CONTACT SURFACE SANITIZATION DIRECTIONS Eight is an effective sanitizer for pre-cleaned, hard, inanimate, non-porous surfaces. A sanitizer use-solution of 1 oz. per 4 gal. of water (200 ppm active quaternary) will kill 99.9% of Klebsiella pneumoniae (ATCC 4352), Staphylococcus aureus (ATCC 6538) and Listeria monocytogenes (ATCC 35152). Sanitization will occur only on pre-cleaned surfaces. The sanitizer use-solution can be applied to pre-cleaned, hard, inanimate, non-porous surfaces with a cloth, sponge, mop, sprayer or by flooding or immersion. For sprayer applications, use a coarse mist pump or trigger sprayer. Spray 6-9 in. from the surface. Rub with brush, sponge or cloth. Do not breathe spray mist.

NOTE: With spray applications, cover or remove all food products. Treated surfaces must remain wet for 30 sec. and wiped with a sponge, mop, cloth or allowed to air dry.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: KEEP OUT OF REACH OF CHILDREN. CORROSIVE. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE: Store in a dry place no lower in temperature than 50°F or higher than 120°F. Store in a tightly closed container in an area inaccessible to children.

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 Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill this container. Offer for recycling, if available. Triple rinse container promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water and recap. Agitate vigorously. Follow Pesticide Disposal instruction for rinsate disposal. Drain for 10 sec. after the flow begins to drip. Repeat procedure two more times. Offer for recycling or reconditioning, if available. If not available, puncture and dispose in a sanitary landfill.

SPILL OR LEAK PROCEDURES: Small spills may be mopped up, flushed away with water or absorbed on some absorbent material and incinerated. Large spills should be contained, the material then moved into containers and disposed of by approved methods for hazardous wastes.

