# LYNX-SAN-4



Cleaner – Disinfectant – Sanitizer – Deodorizer

With Organic Soil Tolerance for Hotels, Motels, Industrial, Schools, Dairy Farms, Restaurants, Bars, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants, and Institutional Kitchens.

#### ACTIVE INGREDIENTS:

| Alkyl (50% C14, 40% C12, 10% C16)      |        |
|--|--------|
| Dimethyl Benzyl Ammonium Chloride      | 3.0%   |
| Octyl Decyl Dimethyl Ammonium Chloride | 2.3%   |
| Didecyl Dimethyl Ammonium Chloride     | 1.1%   |
| Dioctyl Dimethyl Ammonium Chloride     | 1.1%   |
| OTHER INGREDIENTS:                     | 92.5%  |
| TOTAL:                                 | 100.0% |

## **KEEP OUT OF REACH OF CHILDREN** DANGER PELIGRO

See side 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 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.

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.

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

This product is a phosphate-free formulation designed to provide effective cleaning, deodorizing and disinfection in areas where housekeeping is of prime importance in controlling the hazard of cross-contamination on treated surfaces. This product has been designed specifically where housekeeping is of prime importance.

Regular, effective cleaning and sanitizing of equipment utensils and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those microorganisms that are present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

GENERAL DISINFECTION PERFORMANCE IN NON-MEDICAL FACILITIES: This product kills the following bacteria in 10 minutes at 2 oz. per 4.5 gal. of water on hard, non-porous surfaces: Salmonella enterica, Staphylococcus aureus. NON-FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective one-step sanitizer in 3 minutes at 0.25 oz. per gallon of water and 5% soil on hard, non-porous surfaces: Staphylococcus aureus, Klebsiella pneumoniae. FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 1.36 oz. per 4 gal. of 500 ppm hard water (200 ppm active) on hard, non-porous surfaces: Aeromonas hydrophila, Campylobacter jejuni, Clostridium perfringens-vegetative, Escherichia coli, Escherichia coli O111:H8, Escherichia coli O157:H7, Escherichia coli O45:K-:H-, Escherichia coli O103:K-:H8, Escherichia coli O121:K-:H10, Escherichia coli O26:H11, Enterococcus faecalis Vancomycin Resistant, Enterobacter sakazakii, 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 1 oz. per 4 gal. of 300 ppm hard water (150 ppm active) on hard, non-porous surfaces: Escherichia coli, Staphylococcus aureus.

This product is an effective food contact sanitizer in 1 minute at 2.67 oz. per 4 gal. of 1000 ppm hard water (400 ppm active) on hard, non-porous surfaces: Escherichia coli, Staphylococcus aureus.

ANIMAL PREMISE VIRUCIDAL\* PERFORMANCE: This product kills the following viruses in 10 minutes at 3.5 oz. per 4.5 gal. of water (450 ppm active) and 5% soil on hard, non-porous surfaces: Avian Influenza A Virus, Avian influenza/ Turkey/Wisconsin Virus, Canine Distemper Virus, Canine Coronavirus, Equine Influenza A Virus, Equine Herpes Virus Type, Infectious Bovine Rhinotracheitis Virus, Infectious Laryngotracheitis Virus, Newcastle disease Virus, Porcine Respiratory & Reproductive Virus, Porcine Rotavirus, Pseudorabies Virus, Transmissible Gastroenteritis Virus,

Sold by: DuBois Chemicals, Inc. • 3635 E. Kemper Rd. • Cincinnati, OH 45241 • 800-438-2647

NET CONTENTS: 5 U.S. Gal. (18.9 L)

#### 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.

| Use   | Dilution              | Contact Time |
|---|-----------------------|--------------|
| For General or Broad Spectrum Claims          | 2 oz./4.5 gal. water  | 10 minutes   |
| For Non-Food Contact Sanitizing Claims        | 0.25 oz./1 gal. water | 3 minutes    |
| For Food Contact Sanitizing Claims at 150 ppm | 1 oz./4 gal. water    | 1 minute     |
| For Food Contact Sanitizing Claims at 200 ppm | 1.36 oz./4 gal. water | 1 minute     |
| For Food Contact Sanitizing Claims at 400 ppm | 2.67 oz./4 gal. water | 1 minute     |

#### FOR USE AS A CLEANER/GENERAL DISINFECTANT ON HARD, NON-POROUS SURFACES:

- Pre-clean surfaces
- 2. Apply 2 oz. of this product per 4.5 gal. of water (260 ppm active) (or equivalent use dilution) to hard, non-porous surfaces using a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray.
- Treated surfaces must remain wet for 10 minutes
- 4. Allow to air dry.
- 5. Prepare a fresh solution daily or when visibly dirty.

#### FOOD CONTACT 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 SANITIZING DILUTION GUIDE: 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         | 0.25 oz. | 1.0 oz.  | 2.5 oz.  | 5.0 oz.  |
| 200 ppm         | 0.34 oz. | 1.36 oz. | 3.4 oz.  | 6.8 oz.  |
| 300 ppm         | 0.50 oz. | 2.0 oz.  | 5.0 oz.  | 10.0 oz. |
| 400 ppm         | 0.67 oz. | 2.67 oz. | 6.67 oz. | 13.3 oz. |

FOOD CONTACT 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, RESTAURANTS AND BARS DIRECTIONS (REGULATED BY 40 CFR 180.940(a)(c): Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1-2.67 oz. of this product per 4 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. Do not rinse. For articles too large for immersing, apply a use solution of 1-2.67 oz. of this product per 4 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, mechanical spray device, hand pump, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry 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 but may be used for other purposes such as cleaning.

#### U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING

- 1. Thoroughly wash equipment and utensils in a hot detergent solution.
- 2. Rinse utensils and equipment thoroughly with potable water.
- 3. Sanitize equipment and utensils by immersion in 1-2.67 oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution) of this product for at least 1 minute at a temperature of 75°F.
- 4. For equipment and utensils too large to sanitize by immersion, apply use solution of 1-2.67 oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution) of this product by rinsing, spraying or swabbing until thoroughly wetted for 1 minute.
- 5. Allow sanitized surfaces to adequately drain before contact with food. Do not rinse.
- 6. Prepare a fresh solution daily or when visibly dirty.

BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS: For sanitizing hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is to be proportioned into the final rinse water line of the container washer or rinser. Fill equipment with a solution of 1-2.67 oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution) of this product. Surfaces must remain wet for at least 1 minute or until operations resume at which time the sanitizing solution must be drained from the system. Allow sanitized surfaces to adequately drain before contact with liquid. Do not rinse.

STORAGE TANK SANITIZER DIRECTIONS: For sanitizing hard, non-porous beer fermentation and holding tanks, wine, citrus and food processing storage and holding tanks. Prepare a solution of 1-2.67 oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution) of this product for mechanical or automated systems. Surfaces must remain wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food/liquid. Do not rinse. For mechanical operations or automated systems, the used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

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 1-2.67 oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution) of this product. The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly 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.

FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS: Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water and then rinse equipment with a sanitizing solution. During processing apply 1-2.67 oz. of this product per 4 gal. of water (150-400 ppm active quat) (or equivalent use dilution) of this product to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow surfaces to remain wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

GLOVE DIP/SPRAY SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animals areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed plastic, latex or other synthetic rubber gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to wearing. For spray applications, use a coarse spray device. Do not let sanitizing solution come into contact with exposed skin. After applying solution, allow gloves to remain wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare sanitizing solution by adding 1-2.67 oz. of this product per 4 gal. of water (150-400 ppm active guat) (or equivalent use dilution). Prepare a fresh solution daily or when visibly dirty.

#### NON-FOOD CONTACT SANITIZING DIRECTIONS

NON-FOOD CONTACT SANITIZING: Pre-clean heavily soiled surfaces. Add 1 oz. of this product to 4 gal. of water (150 ppm active) (or equivalent use dilution). Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 3 minutes. Prepare a fresh solution daily or when visibly dirty.

SHOE FOAM DIRECTIONS: To prevent cross contamination from area to area, in animal areas, and the packaging and storage areas of food plants, apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 1.36 to 2 oz. of this product per gal. of water (or equivalent use dilution) (800-1200 ppm active) at all entrances to buildings, hatcheries, 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.

#### ANIMAL PREMISES

Prior to use of this product, remove all animals and feeds from areas to be treated, animal transportation vehicles, and enclosures. 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

FOR USE AS AN ANIMAL PREMISE DISINFECTANT/VIRUCIDE\*: Apply a use solution of 3.5 oz. of this product per 4.5 gallon of water (or equivalent use dilution) to disinfect hard, non-porous surfaces with a sponge, brush, cloth, by immersion, mechanical spray device, hand pump, coarse pump or trigger spray device. 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. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain wet for 10 minutes. Ventilate buildings, coops and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, 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

GENERAL DEODORIZATION: To deodorize, apply 2 oz. of this product per 4.5 gal. of water to hard, non-porous surfaces. Rinse or allow to air

#### PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed, inhaled or absorbed through the skin. Avoid breathing spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber 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 and aquatic invertebrates. 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.

### 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: 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.



Disinfectants, Liquid, Corrosive, N.O.S. (Quaternary Ammonium Compound) 8, PG III

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