

# Envirocleanse Anolyte

## Aqueous Solution of Sodium Chloride

Envirocleanse® solutions:

- are disinfecting solutions,
- are cost effective solutions to produce,
- are produced in a single stage process by a simple electrolytic cell,
- can be produced for use in medical, institutional, industrial and commercial applications,
- can be produced with a controlled pH and concentration of Free Available Chlorine (FAC),
- are produced with low energy costs from water and salt

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**Envirocleanse® Anolyte** is an activated aqueous solution of sodium chloride produced by passing weak salt brine through an electrolytic cell and temporarily changing the properties of the salt water into a powerful oxidizing agent exhibiting highly effective antimicrobial properties. **Envirocleanse® Anolyte** is produced at a near neutral 6.5 pH where the predominant antimicrobial agent is hypochlorous acid, an efficient and efficacious specie of chlorine. Hypochlorous acid kills bacteria.

The properties of **Envirocleanse® Anolyte** can be precisely controlled by manipulating power to the electrolytic cell, brine flow rate through the cell and the conductivity of the brine in the cell. Anolyte can be applied as a liquid or spray.

**Envirocleanse® Anolyte** freezes at 32° F and boils at 212° F. Anolyte is a colorless, aqueous solution, with a slight chlorine or ozone odor. After production, **Envirocleanse® Anolyte** should be stored in a closed, plastic container in a cool, dark area away from direct sunlight. Anolyte is intended to be used soon after being produced.

## DIRECTIONS FOR USE

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

### Oil and Gas Applications

**Frac Water** – For typical water treatment, mix 5 US gallons of Envirocleanse® Anolyte with 995 US gallons of frac water to 2.5 ppm FAC to mitigate and retard the growth of non-public health microorganisms such as anaerobic bacteria, aerobic bacteria and sulfate reducing bacteria to protect fracturing fluids, polymers and gels.

**Sour Wells** - For typical well treatment, slug dose 168 US gallons at 500 ppm FAC of Envirocleanse® Anolyte into the well bore on a daily or weekly basis to control unwanted non-public health microorganisms, reduce hydrogen sulfide gas and restore well integrity.

**Produced Waters** - For typical produced water treatment, mix 21 US gallons of Envirocleanse® Anolyte with 979 US gallons of produced water to 10.5 ppm FAC to retard the growth of non-public health microorganisms.

**Heater Treaters, Hydrocarbon Storage Facilities & Gas Storage Wells** – For typical storage facility treatment, mix 126 US gallons of Envirocleanse® Anolyte at 500 ppm FAC into the water phase of the mixed hydrocarbon/water system to retard the growth of non-public health microorganisms, control the formation of hydrogen sulfide and reduce corrosion of the storage tanks.

**Water Flood Injection Water** - For typical water flood injection water treatment, mix 21 US gallons of Envirocleanse® Anolyte with 979 US gallons of injection water to 10.5 ppm FAC to retard the growth of nonpublic health microorganisms and control slime in pipelines.

**Oil and Gas Transmission Lines** - For typical transmission line treatment, slug dose 420 US gallons at 500 ppm FAC of Envirocleanse® Anolyte into the transmission line on a daily or weekly basis to control unwanted non-public health microorganisms, such as SRB's, reduce microbiologically influenced corrosion (MIC) and remove the slime and associated sessile bacteria which can degrade pipeline integrity.

## Disinfection Applications

### *Hard, Non-Porous Surface Disinfection*

**To [Clean and] Disinfect [and Deodorize] Hard, Non-Porous Surfaces:** For heavily soiled areas, a preliminary cleaning is required. Apply [*Wipe, Spray or Dip*] the Envirocleanse® Anolyte at 500 ppm FAC to hard, non-porous surfaces with a cloth, wipe, mop or sponge. Treated surfaces must remain wet for 10 minutes. Allow surfaces to air dry. Food contact surfaces such as counters and tables must be rinsed with potable water. Do not use on utensils, glasses, or dishes.

Salmonella enterica ATCC 10708

Pseudomonas aeruginosa ATCC 15442

Staphylococcus aureus ATCC 6538

10 minutes

10 minutes

10 minutes

## Claims

- Broad spectrum disinfectant
- One step cleaner/disinfectant
- Aids in the reduction of cross-contamination between treated surfaces
- Assures proper strength, product effectiveness and standardizes technique
- Formulated for bacteria fighting
- Bactericide – or – Bactericidal
- Bathroom disinfectant
- Kitchen disinfectant
- Nursery disinfectant
- Athletic facility disinfectant
- Cleans and disinfects (insert use site(s) from table 1-5)
- Cleans and disinfects hard, non-porous surfaces
- Cleans, deodorizes and disinfects
- Deodorizes by killing the germs that cause odors
- Disinfecting formula
- Disinfects and deodorizes by killing germs and their odors
- Disinfects hard, non-porous surfaces (throughout the (insert use site(s) from table 1-5)
- Easy and convenient disinfecting (throughout the (insert the use site(s) from table 1-5)
- Easy one-step cleaning and disinfecting
- Effective against – or – Kills (insert any organism(s) from table above)
- Effective against – or – Kills a wide range of bacteria including Staphylococcus aureus, Salmonella enterica, Pseudomonas aeruginosa
- Effectively disinfects hard, non-porous, environmental surfaces
- Eliminates odors at their source; bacteria
- Eliminates - or – Reduces odors caused bacteria
- Fight(s) – and/or - Kill(s) – and/or – Effective against Salmonella enterica
- Fight(s) – and/or - Kill(s) – and/or – Effective against Staphylococcus aureus
- Fight(s) – and/or - Kill(s) – and/or – Effective against Pseudomonas aeruginosa
- Fight(s) – and/or – Stops – and/or – Prevent(s) cross-contamination on hard, non-porous surfaces (in your (list any use site)
- Kills bacteria
- Kills many common bacteria
- Kills odor-causing bacteria
- Kills – or – Effective against bacteria
- Multi-purpose disinfectant
- One-step cleaner and disinfectant

- One-step disinfectant cleaner designed for general cleaning and disinfecting hard, non-Porous environmental surfaces in health care facilities – or – (insert use site(s) from table 1)
- Pseudomonocidal
- Ready-to-use hospital disinfectant
- Staphylocidal
- The answer to your disinfecting needs
- The quick – and/or – easy – and/or – convenient way to disinfect
- This product controls cross-contamination on most hard, non-porous surfaces
- This product meets AOAC efficacy testing requirements – or – standards for hospital disinfection
- Use in public – or – common places where bacteria may be of concern on hard, non-porous surfaces
- Use where control of the hazards of cross-contamination between treated surfaces is of Prime importance

## General Claims

- Convenient
- For general use
- For use on nursery surfaces
- Suitable for hospital use
- Easy to handle
- For use on bathroom surfaces
- For use in athletic facilities
- For use on athletic equipment
- Will not harm (insert surface material(s) from table 5)
- Will not harm hard non-porous inanimate environmental surfaces
- Will not titanium-coated, medical grade stainless steel

### TABLE ONE: Medical

Ambulances – or – Emergency Medical Transport Vehicles  
 Anesthesia Rooms – or – Areas  
 Assisted Living – or – Full Care Nursing Homes  
 CAT Laboratories  
 Central Service Areas  
 Central Supply Rooms – or – Areas  
 Critical Care Units – or – CCUs  
 Dialysis Clinics  
 Emergency Rooms – or – ERs  
 Health Care Settings – or Facilities  
 Home Health Care Settings  
 Hospitals  
 Hospital Kitchens  
 Intensive Care Units – or – ICUs  
 Laboratories  
 Medical Clinics  
 Medical Facilities  
 Medical – or – Physician’s – or - Doctor’s Offices  
 Newborn – or – Neonatal Nurseries  
 Nursing – or – Nurses’ Stations  
 Orthopedics  
 Outpatient Clinics  
 Patient Restrooms  
 Patient Rooms  
 bed pans  
 exam – or - examination tables  
 external surfaces of medical equipment – or – medical equipment surfaces

external surfaces of ultrasound transducers  
gurneys  
hard, non-porous environmental hospital – or – medical  
surfaces  
hospital – or – patient bed railings – or – linings – or -  
frames  
IV poles  
Patient chairs  
Plastic mattress covers  
Reception counters – or – desks – or – areas  
Stretchers  
Wash basins  
Wheelchairs  
Pediatric Examination Rooms – or – Areas  
Pharmacies  
Physical Therapy Rooms – or – Areas  
Radiology – or – X-Ray Rooms – or – Areas  
Surgery Rooms – or – Operating Rooms – or – ORs

**TABLE TWO: Dental**

Dental Operatories  
Dental – or – Dentist’s Offices  
Dental countertops  
Dental operatory surfaces  
Dentist – or – dental chairs  
Hard, non-porous environmental dental surfaces  
Light lens covers  
Reception counters – or – desks – or – areas

**TABLE THREE: Veterinary**

Animal Housing Facilities  
Animal Life Science Laboratories  
Animal – or – Pet Grooming Facilities  
Kennels  
Livestock – and/or – Swine – and/or – Poultry Facilities  
Pet Areas  
Pet Shops – or – Stores  
Small Animal Facilities  
Veterinary Clinics – or – Facilities  
Veterinary Offices  
Veterinary – or – Animal Hospitals  
Animal equipment automatic feeders  
Cages  
External surfaces of veterinary equipment  
Feed racks  
Fountains  
Hard, non-porous environmental veterinary surfaces  
Pens  
Reception counters – or – desks – or – areas  
Stalls  
Troughs  
Veterinary care surfaces  
Watering appliances

**Animal Premises:** Remove all animals and feed from premises, vehicles and enclosures. Remove all litter, droppings 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 and/or detergent and rinse with water. Apply Envirocleanse® Anolyte at 500 ppm FAC. Saturate surfaces with solution 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. After application, 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, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse.

**TABLE FOUR: Food Service**

- Bars
  - Cafeterias
  - Commercial – or – Institutional Kitchens
  - Delis
  - Fast Food Chains – or – Restaurants
  - Food Preparation and Processing Areas
  - Food Processing and Fabrication Areas
  - Food Service – or – Processing Establishments
  - Food Serving Areas
  - Other Food Service Establishments
  - Restaurants
  - School Kitchens
  - Surfaces where disinfection is required
  - Exterior surfaces of Appliances
  - Exterior surfaces of Dish racks
  - Drain boards
  - Exterior surfaces of Food cases
  - Exterior surfaces of Food trays
  - Exterior surfaces of Freezers
  - Hoods
  - Exterior surfaces of Microwaves
  - Outdoor furniture (excluding wood frames and upholstery)
  - Exterior surfaces of Ovens
  - Exterior surfaces of Refrigerators
  - Salad bar sneeze guards
  - Exterior surfaces of Stoves – or – stovetops
- Food Processing and Service Establishments:** Before using this product, food products and packaging materials must be removed from the area or carefully protected.

**TABLE FIVE: Miscellaneous/General**

- Airplanes
- Blood Banks
- Boats
- Bowling Alleys
- Butcher Shops
- Chillers
- Churches
- Colleges

Cooling Towers  
Correctional Facilities  
Cruise Lines  
Day Care Centers  
Dormitories  
Factories  
Funeral Homes  
Grocery Stores  
Gymnasiums – or – Gyms  
Health Club Facilities  
Hotels  
Industrial Facilities  
Laundromats  
Laundry Rooms  
Lazy Rivers  
Locker Rooms  
Manufacturing Plants – or – Facilities  
Bathroom fixtures  
Bath tubs  
Behind and under counters  
Behind and under sinks  
Booster chairs  
Cabinets  
Ceilings  
Cell(ular) – or – wireless – or – mobile – or – digital  
phones  
Chairs  
Computer keyboards  
Computer monitors  
Counters – or – countertops  
Cribs  
Desks  
Diaper – or – infant changing tables  
Diaper pails  
Dictating equipment surfaces  
Doorknobs  
Exterior – or – external toilet surfaces  
Exterior – or – external urinal surfaces  
Faucets  
Floors  
Garbage – or – trash cans  
Grocery store – or – supermarket carts

**TABLE FIVE: Miscellaneous/General**  
*(continued)*

Military Installations  
Motels  
Pipelines  
Preschool Facilities  
Non-Food Produce Areas  
Public Areas  
Recreational Centers – or – Facilities

Restrooms – or – Restroom Areas  
School Buses  
Schools  
Shelters  
Shower Rooms  
Storage Rooms – or – Areas  
Supermarkets  
Trains  
Universities  
Wineries  
Yachts  
Hampers  
Hand railings  
Headsets  
Highchairs  
Lamps  
Linoleum  
Other telecommunications equipment surfaces  
Playpens  
Shelves  
Showers – or – shower stalls  
Sinks  
Stall doors  
Tables  
Telephones  
Tiled walls  
Toilet rims  
Toilet seats  
Towel dispensers  
Toys  
Vanity tops – or – vanities

Baked enamel  
Chrome  
Common hard, non-porous household – or –environmental surfaces  
Formica  
Glass  
Glazed ceramic tile  
Glazed porcelain  
Glazed porcelain enamel  
Laminated surfaces  
Plastic laminate  
Stainless steel  
Synthetic marble  
Vinyl tile  
Similar hard, non-porous surfaces except those excluded by the label  
Aluminum  
Brass  
Chipped enamel  
Clear plastic  
Clothes  
Copper  
Fabrics  
Gold

Natural marble  
Painted surfaces  
Paper surfaces  
Natural rubber  
Sealed granite  
Silver  
Unfinished wood  
Wood

## STORAGE AND DISPOSAL

*Do not contaminate water, food or feed by storage or disposal.*

### Storage

Store in a closed dark plastic container away from direct sunlight. Store container in a cool dry area.

### Disposal

Triple rinse container, then offer for recycling, refilling or reconditioning. Empty container may be reused. Place in trash or offer for recycling if available.

## FIRST AID

**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. You may also contact the National Pesticide Information Center (NPIC) 1-800-858-7378 for emergency medical treatment information.**

#### 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.

## PRECAUTIONARY STATEMENTS

Hazards to Humans and Domestic Animals

### CAUTION

Causes eye irritation. Avoid contact with eyes.