

## PRECAUTIONARY STATEMENTS

### HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER: Keep Out of Reach of Children.** 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 or using tobacco. Remove contaminated clothing and wash clothing before reuse.

### ENVIRONMENTAL HAZARD

This pesticide is toxic to fish. 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.

### PHYSICAL OR CHEMICAL HAZARDS

Do not use or store near heat or open flame.

Do not mix with oxidizers, anionic soaps and detergents.

### FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment

**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 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 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.

**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. Call a poison control center or doctor for further treatment advice.

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

## STORAGE AND DISPOSAL

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

**PESTICIDE STORAGE:** Open dumping is prohibited. Store only in original container. Do not reuse empty container. Keep **MADISAN 75** 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 DISPOSAL:** Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities. In addition, plastic containers may be disposed of by incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

**TOTE CONTAINER DISPOSAL:** Verify that the tote is empty. Do not rinse or clean. Seal tote and contact supplier for return.

**PELIGRO: SI NO PUEDE LEER EN INGLES, PREGUNTE A SU SUPERVISOR SOBRE LAS INSTRUCCIONES DE USO APROPIADAS ANTES DE TRABAJAR CON ESTE PRODUCTO.**

**MADISAN 75** contains no phosphorus.

**MADISAN 75** is for use:

- As a sanitizer on food processing equipment and utensils (at 150-400 ppm active) and as a disinfectant on hard, non-porous surfaces (at 450 ppm active). A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.
- In Poultry Premise Sanitation (Hatcheries), Egg Receiving Area, Egg Holding Area, Selter Room, Tray Dumping Area, Trays, Buggies, Racks, Egg Flats, Chick Holding Room, Hatchery Room, Chick Processing Area, Chick Loading Area, Poultry Buildings, Ceilings, Side Walls and Floors, Drinkers, and all other hard non-porous Poultry House related equipment, and surfaces in the Hatchery environment.
- In Swine Premise Sanitation, Waterers and Feeders, Hauling Equipment, Dressing Plants, Loading Equipment, Farrowing Barns and Areas, Nursery, Blocks, Creep Area, Chutes.

**MADISAN 75** is a versatile Disinfectant & Sanitizer for Veterinarian, Veterinary Practice, Animal Care, Animal Laboratory & Agricultural & Farm Premise applications.

# MADISAN 75

Food Contact Sanitizer – Disinfectant – Sanitizer – Deodorizer – Mildewstat – Virucide™ – With Organic Soil Tolerance For Hospitals, Institutional, Industrial, Dairy, Equine, Poultry/Turkey, Farm, Veterinary, Food Handling and Process Areas, Wineries, Federally Inspected Meat and Poultry Plants and for Sanitizing Ice Machines.

### ACTIVE INGREDIENTS:

Octyl Decyl Dimethyl Ammonium Chloride .....	2.250%
Diethyl Dimethyl Ammonium Chloride .....	1.125%
Diethyl Dimethyl Ammonium Chloride .....	1.125%
Alkyl (C <sub>10</sub> , 50% C <sub>12</sub> , 40% C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride ..	3.000%
<b>INERT INGREDIENTS: .....</b>	<b>92.500%</b>
<b>TOTAL .....</b>	<b>100.000%</b>

## KEEP OUT OF REACH OF CHILDREN DANGER PELIGRO

See left panel of label for additional precautionary statements and first aid statements.

Sold By: **MADISON CHEMICAL CO., INC.**

3141 Clifty Drive • Madison, IN 47250

E.P.A. Reg. No. 10324-81-110

E.P.A. Est. No. 110-IN-1

NET CONTENTS \_\_\_\_\_

BATCH NO. \_\_\_\_\_

UN1903, Disinfectants, Liquid, Corrosive, n.o.s.(contains quaternary ammonium compounds), 8, PG II, ERF# 153.

**MADISAN 75** meets AOAC Germicidal and Detergent Test Standards for food contact surfaces. 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 organisms that may be 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.

Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and the food contact surfaces of equipment must be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.

**MADISAN 75** meets AOAC efficacy standards for hard surface non-food contact sanitizers.

### DIRECTIONS FOR USE

It is a violation of Federal Law to use **MADISAN 75** in a manner inconsistent with its labeling.

**MADISAN 75** is not for use on Medical device surfaces.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected.

Apply **MADISAN 75** with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surfaces must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. For sprayer applications, use a coarse pump or trigger sprayer. Spray 6-8 inches from surface. Rub with brush, sponge or cloth. Do not breathe spray.

**NOTE:** With spray applications cover or remove all food products. A fresh solution must be prepared at least daily or when use solution becomes visibly dirty. For heavily soiled areas, a preliminary cleaning is required.

### FOOD CONTACT SANITIZING DIRECTIONS

**Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, Meat Plants, Bakeries, Canneries, Beverage Plants and Dairies Directions:** For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, non-porous surfaces. DO NOT RINSE.

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrub and when necessary, pre-soak. 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.

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room

or carefully protected. DO NOT RINSE following the use of **MADISAN 75** as a sanitizer on previously cleaned hard, non-porous surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device.

DO NOT RINSE AFTER USE AS A SANITIZER.

Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion in a 1 to 1.36 ounces per 4 gallons solution of **MADISAN 75** (150-200 ppm active) for a contact time of 1 minute. Prepare a fresh sanitizing solution at least daily.

NO POTABLE WATER RINSE IS ALLOWED.

At 0.25 ounces per gallon (1 ounce per 4 gallons) (150 ppm) **MADISAN 75** is an effective food-contact surface sanitizer in water up to 500 ppm hardness against *Escherichia coli* and *Staphylococcus aureus*.

At 0.34 ounces per gallon of water (1.36 ounces per 4 gallons) (200 ppm), **MADISAN 75** is an effective food-contact surface sanitizer in water up to 500 ppm hardness against:

<i>Aeromonas hydrophilla</i>	<i>Salmonella choleraesuis</i>
<i>Campylobacter jejuni</i>	<i>Salmonella enteritidis</i>
<i>Enterobacter sakazakii</i>	<i>Salmonella typhi</i>
<i>Enterococcus faecalis</i> Vancomycin Resistant	<i>Shigella dysenteriae</i>
<i>Escherichia coli</i>	<i>Shigella sonnei</i>
<i>Escherichia coli</i> O157:H7	<i>Staphylococcus aureus</i>
<i>Klebsiella pneumoniae</i>	<i>Staphylococcus aureus</i> Methicillin Resistant
<i>Listeria monocytogenes</i>	<i>Yersinia enterocolitica</i>

To **sanitize immobile** items such as tanks, chopper blocks, countertops, refrigerated storage and display equipment and food processing equipment, flood the area with appropriate ppm active quaternary solution for at least 1 minute, making sure to wet all surfaces completely. Remove excess, drain the use-solution from the surface and air dry.

NO POTABLE WATER RINSE IS ALLOWED.

To **sanitize mobile** items such as drinking glasses and eating utensils, immerse in appropriate ppm active quaternary solution for at least 1 minute, making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Prepare a fresh solution at least daily or more frequently as soil is apparent. NO POTABLE WATER RINSE IS ALLOWED.

**Sanitizing Dilution Chart**

To prepare a 150, 200, 300 or 400 ppm active quaternary solution use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

Active quat solution	Food Processing Equipment and Utensils Sanitizing Dilution Chart		
	1 gallon	4 gallons	10 gallons
150 ppm	25 ounce	1.0 ounce	2.5 ounces
200 ppm	34 ounce	1.36 ounces	3.4 ounces
300 ppm	50 ounce	2.0 ounces	5.0 ounces
400 ppm	67 ounce	2.67 ounces	6.67 ounces

**Beverage Dispensing Equipment Sanitizer Directions**

For sanitizing of bottling or pre-mix dispensing equipment, after cleaning thoroughly rinse equipment with a potable water rinse. Fill equipment with a solution of 1 to 1.36 ounces of **MADISAN 75** per 4 gallons of water (or equivalent use dilution) (150-200 ppm active). Allow solution to remain in equipment for at least 60 seconds, or until operations resume, at which time the sanitizing solution must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse.

NO POTABLE WATER RINSE IS ALLOWED.

**Sanitizing of Food Processing Equipment (Ice Machines) and Utensils.** For sanitizing food processing equipment, refrigerated storage and display equipment and other hard non-porous surfaces. Equipment and utensils must be thoroughly pre-flushed or pre-scrubbed and when necessary pre-soaked to remove gross food particles. NO POTABLE WATER RINSE IS ALLOWED.

- Turn off refrigeration.
- Wash and rinse all surfaces thoroughly.
- Apply a solution of 1 to 2.67 ounces **MADISAN 75** in 4 gallons of water (or equivalent use dilution) (150-400 ppm active) by mechanical spray, directly pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Prepare a fresh solution for each cleaning.  
NO POTABLE WATER RINSE IS ALLOWED WHEN PRODUCT IS USED AS DIRECTED.
- Return machine to service.

**SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS**

For use in sanitizing bottles or cans in the final rinse application. **MADISAN 75** is to be proportioned into the final rinse water line of the container washer or rinser in the concentration of 150-400 ppm active quat. Prepare a solution of 1 to 2.67

ounces of **MADISAN 75** per 4 gallons of water (or equivalent use dilution) (150-400 ppm active) for the exterior application for the filler and closing machine. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. NO POTABLE WATER RINSE IS ALLOWED.

### STORAGE TANK SANITIZER DIRECTIONS

For sanitizing beer fermentation and holding tanks, wine, citrus and food processing storage and holding tanks. Remove gross fill and soil by pre-flush or pre-scrub and when necessary pre-soak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a solution of 1 to 2.67 ounces of **MADISAN 75** per 4 gallons of water (or equivalent use dilution) (150-400 ppm active) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. Do not rinse. For mechanical operations or automated systems, the used sanitizing solution may not be used for sanitizing, but may 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 to 2.67 ounces of **MADISAN 75** per 4 gallons of warm water (or equivalent use dilution) (150-400 ppm active). The solution should be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with **MADISAN 75** shall 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 CONTINUOUS TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS:

Remove gross food particles and excess soil by a pre-flush or pre-scrub. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. To sanitize the belt apply **MADISAN 75** at a 150-400 ppm quat level (1 to 2.67 ounces per 4 gallons) (or equivalent use dilution) 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, coarse spray equipment, peelers, collators, slicers and saws with **MADISAN 75** at a dilution of 150-400 ppm active quat. Conveyor equipment must be free of product when applying this coarse spray.

**FOR SANITIZING IN FISHERIES, MILK, CITRUS, WINE, POTATO & ICE CREAM PROCESSING PLANTS:** For use on conveyors as directed under the *For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors* and equipment to reduce or eliminate odors in the processing area. Also, for use on filling equipment to reduce bacteria associated with condensation on equipment and pipes. Follow directions for *Sanitary Filling Equipment Sanitizer Directions*.

## SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES

Preparation of sanitizer use solution: For floors, walls, tables, etc. Add 0.25 ounces of **MADISAN 75** to 1 gallon of water (or equivalent use dilution) to sanitize hard non-porous surfaces. At this dilution, **MADISAN 75** is an effective one-step sanitizer against *Staphylococcus aureus* and *Klebsiella pneumoniae*.

Apply sanitizer use solution to pre-cleaned, hard, non-porous surfaces with a cloth, mop, sponge, sprayer or by immersion.

For sprayer applications, use a coarse pump or trigger sprayer. Spray 6-8 inches from surface. Rub with brush, sponge or cloth. Do not breathe spray.

**NOTE:** With spray applications, cover or remove all food products. Treated surfaces must remain wet for 5 minutes. Then wipe with sponge, mop or cloth or allow to air dry.

**SHOE (BOOT) BATH SANITIZER DIRECTIONS:** To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in 0.34 ounces of **MADISAN 75** per gallon of water (or equivalent use dilution) (200 ppm active) solution for 60 seconds prior to entering area. Change the sanitizing solution in the bath daily or sooner if solution appears dirty.

**ENTRYWAY SANITIZING SYSTEMS:** To prevent cross contamination from area to area, set the system to deliver 0.68-1.36 ounces per gallon of water (400-800 ppm active) of sanitizing solution. The spray (foam) must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives to the sanitizing solution.

