

DIRECTIONS FOR USE

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

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

Sanitization: Recommended for use in restaurants, 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 and food processing plants against *Escherichia coli*, *Escherichia coli* 0157:H7, *Staphylococcus aureus*, *Yersinia enterocolitica*, *Listeria monocytogenes*, *Salmonella typhi*, *Shigella sonnei*, *Vibrio cholera*, *Methicillin resistant Staphylococcus aureus* (MRSA), *Vancomycin resistant Enterococcus faecalis* (VRE), and *Campylobacter jejuni*.

Remove all gross food particles and soil from areas, which are to be sanitized, with a good detergent, pre-flush, pre-soak or pre-spray treatment. Rinse with a potable water rinse.

Prepare a fresh solution daily or more frequently as soil is apparent.

Sanitization of public eating establishment food contact surfaces is regulated under 40CFR180.940.

To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment food contact surfaces: prepare a 200-400 ppm active quaternary solution by adding 1-2 ounces of this product to 40 gallons of water, 2.5 - 5 ounces to 10 gallons of water or 5-10 ounces to 20 gallons of water (or equivalent dilution)

To sanitize pre-cleaned mobile items in public eating establishments (drinking glasses, dishes, eating utensils) immerse in a 200-400 ppm active quaternary solution of at least 60 seconds 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 seconds and let air dry. Do not rinse.

Sanitization of beverage dispensing equipment:

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a use-solution of 0.25-0.5 ounce of Focus1 10% Sanitizer per gallon of water (or equivalent dilution).
3. Allow use-solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly and allow to air dry before reuse. Do not rinse with potable water.

WISCONSIN STATE DIVISION OF HEALTH

DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 4 gallons of water (200 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Fresh sanitizing solution should be prepared at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

Cleaning and sanitizing: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in a use-solution of 1-2 ounces of this product per 4 gallons of water (or equivalent dilution) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 1-2 ounces of this product per 4 gallons of water (or equivalent dilution) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and 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 ounces of Focus1 10% Sanitizer per 4 gallons of water (or equivalent dilution) (200-400 ppm active quaternary) for at least 60 seconds. Articles too large for immersion should thoroughly wetted by rinsing, spraying or swabbing.
5. Removed immersed items from solution to drain and then let air dry. Non-immersed items must be allowed to air dry.

BCW Group LLC



FOCUS1

10% SANITIZER

For Institutional and Industrial Use • For Food Handling and Processing Areas, and Institutional Kitchen Use • Kills 99.999% of bacteria in 60 seconds**
Formulated for 3rd Sink††† • Make 512 gallons#

ACTIVE INGREDIENTS

Alkyl (80% C ₁₂ , 20% C ₁₄ , 5% C ₁₆) dimethyl benzyl ammonium chlorides	5.0%
Alkyl (88% C ₁₂ , 12% C ₁₄) dimethyl ethylbenzyl ammonium chlorides	5.0%
INERT INGREDIENTS	90.0%
TOTAL	100.0%

KEEP OUT OF REACH OF CHILDREN DANGER

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 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 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.

EPA REG. NO. 1839-86-93087 • EPA EST. NO. 89699-TX-01

NET CONTENTS: 1 QUART

NON-FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

Focus1 10% Sanitizer is an effective sanitizer for pre-cleaned, hard, inanimate, non-porous surfaces: walls, floors, bathroom surfaces, shower stalls, shower doors, shower curtains, cabinets, toilets, chrome plated fixtures, urinals, doorknobs, garbage cans, exercise equipment, wrestling mats, glass surfaces, stainless steel surfaces, metal surfaces, glazed ceramic tile, glazed fiberglass, drains, telephones, telephone keypads, animal cages, cages, kennel runs, automotive garages, boats, ships, automobile interior surfaces: steering wheels, seat belt buckles and housings, non-porous surfaces of child restraint seats, doorhandles, non-porous surfaces of visitors, mirrors, dashboards, gear shift levers, accessory control knobs, vinyl car seats and head restraints. A sanitizer use-solution of 1 oz. per 4 gallons 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 inches 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 seconds and wiped with a sponge, mop, or cloth and allowed to air dry.

***Focus1 10% Sanitizer is an effective sanitizer for use on food contact surfaces in 60 seconds at 200 ppm active quaternary against *Escherichia coli*, *Escherichia coli* 0157:H7, *Staphylococcus aureus*, *Yersinia enterocolitica*, *Listeria monocytogenes*, *Salmonella typhi*, *Shigella sonnei* (ATCC 11060), *Vibrio cholera*, *Methicillin resistant Staphylococcus aureus* (MRSA), *Vancomycin resistant Enterococcus faecalis* (VRE), and *Campylobacter jejuni* and *Klebsiella pneumoniae*.

††Formulated for 3rd sink food contact surface sanitization.

#1 gallon makes 512 gallons of food contact surface sanitizer solution.

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

CONTAINER DISPOSAL: Non-refillable 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 instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times. Offer for recycling, 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.

Distributed By:



BCW Group LLC
412 Coughatta Drive
Denison, TX 75020
866-634-4440

