



# 3 sanitizer

## Reference Sheet

EPA Reg. No. 47371-164-7546  
EPA Est. No. 7546-WI-01

Read the label affixed to the container for this product before applying. Use of this product according to the reference sheet is subject to the use precautions and limitations imposed by the label affixed to the container for Ultra Active Sanitizer 3. For use in hospitals, nursing homes, restaurants, bars, schools, colleges, commercial and industrial, institutions, office buildings, hotels, motels and airports. Disinfects, sanitizes, cleans and deodorizes the following hard, nonporous, inanimate surfaces: floors, walls, glazed porcelain. Effective against the following pathogens:

<b>BACTERIA</b>	Enterobacter aerogenes	Salmonella typhi	<b>BACTERIA 550 ppm ONLY</b>	Aeromonas salmonicida
	Escherichia coli	Serratia marcescens		Campylobacter jejuni
<b>VIRUSES</b>	Klebsiella pneumoniae	Staphylococcus aureus	<b>FOOD CONTACT SANITIZATION</b>	150 ppm: Escherichia coli
	Mycoplasma gallisepticum	Staphylococcus aureus phage 80		200 ppm: Campylobacter jejuni
<b>FUNGI</b>	Proteus mirabilis	Streptococcus pyogenes	<b>ACTIVE INGREDIENTS</b>	Staphylococcus aureus
	Salmonella enterica	Staphylococcus aureus phage 81		Shigella sonnei
<b>FUNGI 550 ppm</b>	*Avian Infectious Bronchitis virus	*Marek's Disease Virus	<b>DILUTIONS</b>	Escherichia coli (O157:H7)
	*Bovine rhinotracheitis virus	*Newcastle virus		Staphylococcus aureus
<b>FUNGI 550 ppm</b>	*Infectious Bronchitis virus, Arkansas strain (IBV)	<b>550 ppm only</b> Avian Influenza Virus (H5N1)	<b>KEEP OUT OF REACH OF CHILDREN DANGER</b>	Virbrio cholerae
	Aspergillus niger			Yersinia enterocolitica
<b>FUNGI 550 ppm</b>	Candida Albicans		<b>Other Ingredients:</b> ..... 50.0%	Salmonella enterica
	Trichophyton interdigitale			<b>Total:</b> ..... 100.0%
<b>FUNGI 550 ppm</b>	Alternaria tenuis	Phytophthora infestans		
	Fusarium oxysporum	Rhizopus nigricans (stonifer)		
<b>DILUTIONS</b>	Geotrichum candidum	Trichoderma harzianum		
	Penicillium digitatum			
<b>DILUTIONS</b>	<b>DISINFECTION DILUTION:</b>			
	500 ppm – 2 oz per 15.5 gal	550 ppm – 2 oz per 14 gal		
<b>DILUTIONS</b>	<b>SANTIZATION DILUTION:</b>			
	150 ppm – 1 oz per 26 gal	200 ppm – 1 oz per 19.5 gal		
	400 ppm – 1 oz per 9.75 gal			

**ADDITIONAL DIRECTIONS FOR USE:**

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

**DISINFECTION / DEODORIZING DIRECTIONS:** If surfaces are visibly dirty, preclean prior to disinfection/deodorizing activity. Prepare a solution of 2 oz. of product per 15.5 gallons of water. Apply use-solution with a cloth, sponge, mop, coarse trigger sprayer or by soaking to thoroughly wet all surfaces. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from the surface, rub with a brush, cloth or sponge. Do not breathe spray. Let solution remain on the surface for a minimum contact time of 10 minutes. Wipe dry with a clean cloth or sponge or allow to air dry. The use solution is prepared fresh for each use then discarded. Rinsing of floors is not necessary unless they are to be waxed or polished. Food contact surfaces must be thoroughly rinsed with potable water.

This product is not to be used on medical device surfaces.

Kills Avian Influenza A (H5N1) on pre-cleaned environmental surfaces.

**VIRUCIDAL DIRECTIONS\*:** Follow Disinfection Directions.

**FUNGICIDAL ACTIVITY:** For fungicidal activity use in areas such as locker rooms, dressing rooms, shower and bath areas, and exercise facilities, follow Disinfection Directions.

**MOLD AND MILDEW CONTROL DIRECTIONS:** To control mold and mildew on hard, non-porous surfaces wash visible soil from the surface. Then apply a use-solution of 2 fluid oz. per 14 gallons of water with a mop, sponge, cloth, or coarse trigger sprayer so as to wet all surfaces thoroughly. Let air dry. Repeat application every 7 days to control recurrence of growth.

**FOR SANITIZING FOOD CONTACT SURFACES:** For use on precleaned, hard, non-porous food contact surfaces including plastic and other hard nonporous cutting boards and chopping blocks, countertops, tables, food preparation surfaces, cooking and eating utensils and drinking glasses. For heavily soiled areas, remove gross food particles by preflush, prescrape and presoak when necessary. Wash thoroughly with detergent or compatible cleaner then rinse with potable water prior to application of sanitizing solution. Apply with a cloth, sponge, mop, coarse trigger sprayer, or by soaking. Eating utensils and drinking glasses must be sanitized by immersion. Thoroughly wet all surfaces. Drain thoroughly and air dry. Do not rinse. Fresh sanitizing solution must be prepared at least daily or more often if the use solution becomes diluted. For mechanical applications, use solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. 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.

**TO SANITIZE OTHER FOOD DISPENSING EQUIPMENT:** Turn off equipment. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Apply a solution of 1 oz. per 19.5 gallons of water (or equivalent dilution) by mechanical spray, directly pouring or by recirculating through the system. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds. Drain equipment thoroughly and allow to air dry before reuse.

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