

PRECAUTIONARY STATEMENTS - HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER: CORROSIVE:** Causes irreversible eye damage and skin burns. Do not get in eyes or on clothing. Harmful if inhaled or swallowed. Avoid breathing vapor or spray mist. Wear protective eyewear (goggles, face shield, or safety glasses) and protective gloves. Wash thoroughly with soap and water after handling and before eating, drinking or using tobacco. Remove and wash contaminated clothing before reuse.

**PHYSICAL AND CHEMICAL HAZARDS:** Strong oxidizing agent. Corrosive. Do not use in concentrated form. Mix only with water according to label instructions. Never bring concentrate in contact with other sanitizers, cleaners or organic substances.

**ENVIRONMENTAL HAZARDS:** (containers 5 gallons or greater) 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 to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

DIRECTIONS FOR USE

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

SANITIZATION

TRUGARD 1000 is recommended for use on pre-cleaned, hard, non-porous surfaces such as equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in dairies, dairy farms, breweries, wineries, beverage and food processing plants. This product is effective as a sanitizer when solution is prepared in water of up to 400 ppm hardness as CaCO3.

NOTE: FOR MECHANICAL OPERATIONS, prepared use solutions may not be reused for sanitizing but may be reused for other purposes such as cleaning.

FOR MANUAL OPERATIONS, fresh sanitizing solutions must be prepared at least daily or more often if the solution becomes diluted or soiled.

SANITIZING FOOD CONTACT SURFACES

Prior to sanitizing, remove gross food particles, then wash with a detergent solution, followed by a potable water rinse. This pre-cleaning is required when using this product to sanitize food contact surfaces. Sanitize with a concentration of 1 to 2 oz. TRUGARD 1000 per 6 gallons of water (0.13 - 0.26% v/v concentration). At this dilution TRUGARD 1000 is effective against *Staphylococcus aureus* (ATCC 6538) and *Escherichia coli* (ATCC 11229). Use immersion, coarse spray or circulation techniques as appropriate to the equipment. All surfaces must be exposed to the sanitizing solution for a period of not less than one minute unless a longer time is specified by the governing sanitary code. Drain thoroughly. Do not rinse.

SANITIZING EATING, DRINKING, AND FOOD PREP UTENSILS

1. Remove gross food particles by a prescrape, preflush and, when necessary, a presoak treatment.
2. Wash with detergent.
3. Rinse with clean water.
4. Sanitize in a solution of 1 to 2 oz. TRUGARD 1000 per 6 gallons of water (0.13 -0.26% v/v concentration). Immerse all utensils for at least 1 minute or contact time specified by governing sanitary code.
5. Drain and air dry.

FINAL SANITIZING BOTTLE RINSE

TRUGARD 1000 may be used as a final sanitizing rinse for returnable and non-returnable bottles (e.g. glass or PET) at a 0.13% dilution (1 oz. to 6 gallons) up to 0.26% dilution (2 oz. to 6 gallons). At this dilution TRUGARD 1000 is effective against *Staphylococcus aureus* (ATCC 6538) and *Escherichia coli* (ATCC 11229). All surfaces must be exposed to the sanitizing solution for a period of not less than 1 minute. Drain thoroughly. No rinse necessary.

FINAL BOTTLE AND CLOSURE CLEANING RINSE

TRUGARD 1000 may be used as a final cleaning rinse for returnable and non-returnable bottles (e.g. glass or PET) and closures not requiring a final food contact surface sanitizing rinse when used up to 2 oz. per 6 gallons of water (up to 0.26% v/v or 2600 ppm product). Drain thoroughly. No rinse necessary.

CLEANING HARD SURFACES

DIRECTIONS FOR USE AS A HARD SURFACE CLEANER

For hard surface cleaning applications, remove gross food particles, then wash using TRUGARD 1000 up to 2 oz. per 6 gallons of water (up to 0.26% v/v or 2600 ppm product). All hard food contact surfaces treated with this cleaning system must be drained thoroughly, no rinse required.

CLEANING HARD SURFACE FOOD PROCESSING EQUIPMENT—NO RINSE

For hard surface cleaning applications, remove gross soil particles from surfaces, then thoroughly clean surfaces with a concentration up to 2 oz. per 6 gallons of water (up to 0.26% v/v or 2600 ppm product). Use immersion, coarse spray or circulation techniques as appropriate to clean surfaces. Allow surfaces to drain thoroughly. No rinse necessary.

TRUGARD 1000

ACID LIQUID SANITIZER FOR FOOD PROCESSING EQUIPMENT

in Dairies, Dairy Farms, Breweries, Wineries, Beverage and Food Processing Plants

Active Ingredients:

Hydrogen Peroxide .....	6.05%
Peroxyacetic Acid .....	4.70%
Octanoic Acid .....	3.72%

Inert Ingredients: ..... 85.53%

Total: ..... 100.00%

KEEP OUT OF REACH OF CHILDREN  
DANGER

See side panel for additional precautionary statements.

FIRST AID

**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 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.

**IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. Have person sip 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.

FOR EMERGENCY MEDICAL INFORMATION CALL TOLL FREE: 1-800-328-0026

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

EPA Reg. No. 833-12

EPA Est. No. □ 833-PA-1

□ 35939-GA-1

□ 83199-SD-1

NET CONTENTS: 54 Gal.

LOT NO.:

#4372

CLEANING HARD SURFACE PROCESSING EQUIPMENT—RINSE FOR FOOD CONTACT SURFACES

For hard surface cleaning applications, remove gross soil particles from surfaces, then thoroughly clean surfaces with a concentration up to 1.0% (5 oz. /4 gallons). All treated hard non-porous food contact surfaces must be rinsed thoroughly with a potable water rinse prior to reuse.

CONTINUOUS TREATMENT OF CONVEYORS

Wash, rinse and sanitize conveyor equipment. During processing, apply TRUGARD 1000 at a 0.13% dilution (1 fl. oz. per 6 gallons of water) up to a 0.26% (2 fl. oz. per 6 gallons of water) to conveyor with suitable feeding equipment. At this dilution TRUGARD 1000 is effective against *Staphylococcus aureus* (ATCC 6538) and *Escherichia coli* (ATCC 11229). Controlled volumes of TRUGARD 1000 are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of TRUGARD 1000 from equipment and to prevent puddles on top of belt. During interruptions in operations, coarse spray the processing equipment with TRUGARD 1000 solution at not more than 0.26% v/v concentration. Conveyor equipment must be free of product when applying coarse spray. Conveyor surface must be exposed to the sanitizing solution for a period of not less than 60 seconds.

SANITIZING HARD, NON-POROUS, NON-EDIBLE OUTSIDE SURFACES OF AIRTIGHT, SEALED PACKAGES CONTAINING FOOD OR NON-FOOD PRODUCTS

TRUGARD 1000 may be used as a final sanitizing rinse for hard, non-porous non-edible outside surfaces of airtight, sealed packages containing food or non-food products at a 0.13% -0.26% v/v dilution (1 to 2 oz. per 6 gallons of water). The treated hard, non-porous, non-edible packaging, such as food wraps and meat casings, must be removed and discarded before packaged food products are further processed or consumed. All surfaces must be exposed to the sanitizing solution for a period of not less than 1 minute. Drain thoroughly. No rinse necessary. This is not to be used on porous surfaces.

SANITIZE PRE-CLEANED OR NEW RETURNABLE OR NON-RETURNABLE BOTTLED WATER CONTAINERS

To sanitize pre-cleaned or new returnable or non-returnable containers for bottled water processing, apply TRUGARD 1000 at a concentration of 0.75 to 2.2% (9 to 26 oz. per 10 gallons of water) at a temperature of 40° to 60°C for at least 60 seconds. At these conditions, TRUGARD 1000 is effective against *Staphylococcus aureus* (ATCC 6538) and *Escherichia coli* (ATCC 11229). After thorough draining, rinse interior container surfaces with a disinfected water rinse free of pathogenic bacteria.

ANTIMICROBIAL RINSE OF PRE-CLEANED OR NEW RETURNABLE OR NON-RETURNABLE CONTAINERS

To reduce the number of beverage spoilage organisms, *Pediococcus damnosus* (ATCC 25248), *Lactobacillus malefermentans* (ATCC 11305), and *Saccharomyces cerevisiae* (ATCC 834), apply TRUGARD 1000 at a concentration of 0.75 to 2.2% (9 to 26 oz. per 10 gallons of water) at a temperature of 25° to 60°C for at least 60 seconds. After thorough draining, rinse interior container surfaces with a disinfected water rinse free of pathogenic bacteria.

To reduce the number of beverage spoilage organisms, *Pediococcus damnosus* (ATCC 25248), *Lactobacillus malefermentans* (ATCC 11305), *Saccharomyces cerevisiae* (ATCC 834) and *Penicillium digitatum* (ATCC36038), apply TRUGARD 1000 at a concentration of 0.75 to 2.2% (9 to 26 oz. per 10 gallons of water) at a temperature of 25° to 60°C for at least 60 seconds. After thorough draining, rinse interior container surfaces with a disinfected water rinse free of pathogenic bacteria.

STORAGE & DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL

PESTICIDE STORAGE: Product must be kept cool and in a vented container to avoid any explosion hazard.

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 AND DISPOSAL:

(For containers >5-55 gallons.) Non-refillable container. Do not reuse or refill this container. Triple rinse as follows: Empty remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat procedure two more times. Then offer for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.

- Helps protect processing equipment investment -use solutions noncorrosive to 304, 316, and 410 stainless steel surfaces when used at recommended concentrations.
- Compatible with most plastic and rubber materials used in processing operations.
- Low foaming formulation minimizes CIP cycle time and improves operating efficiency.
- Sheetting action results in spotless equipment, patented surfactant formulation provides better wetting and rinsing.
- Active ingredients rapidly break down after use into water, oxygen, acetic acid, and octanoic acid.
- Low phosphorus formulation minimizes phosphate-related effluent fees.
- Product contains no iodine, chlorine, or quats.

ESL 2016-12-30

**AFCO**  
**550 DEVELOPMENT AVE.**  
**CHAMBERSBURG, PA 17201**  
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