



**ONE-STEP DISINFECTANT
SANITIZER - GERMICIDE - DEODORANT
Salmonellacidal Bactericidal Pseudomonacidal
Staphylocidal Fungicidal *Virucidal**

Active Ingredients
 Didecyl dimethyl ammonium chloride.....8.448%
 n-Alkyl (C₁₄ 50%, C₁₂ 40%, C₁₆ 10%)
 dimethyl benzyl ammonium chloride5.632%
 Inert ingredients85.920%
 Total100.000%

Net Contents: 55 GALLONS

**KEEP OUT OF REACH OF CHILDREN
DANGER**

MORGAN GALLACHER, INC.
 8707 MILLERGROVE DRIVE
 SANTA FE SPRINGS, CA 90670

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.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 - 20 minutes.

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.

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.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion maybe needed.

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Open dumping is prohibited. Do not reuse empty container.

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. Of incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. Causes irreversible eye damage and skin burns. May be fatal if absorbed through skin. Do not get in eyes, on skin or on clothing. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and rubber gloves. May be fatal if swallowed. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish. Do not apply in marine and/or estuarine oil fields.

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.

PHYSICAL/CHEMICAL HAZARDS

This pesticide is a cationic germicide. Do not mix with soap or anionic materials. Do not use or store near heat or flame.

EPA Reg. No.47371-180-9152
 EPA Est. No. 9152-CA-1

A concentrated, multi-purpose germicide and deodorant effective in 5% organic serum (according to the AOAC Use-dilution Test).

*Disinfects and deodorizes hard nonporous surfaces
in one labor saving step.*

Use **HIGH SIERRA DISCIDE 938A** in restaurants, bars, beverage plants, citrus plants, breweries and federally inspected meat and poultry plants, on hard, nonporous surfaces such as floors, walls, lavatory fixtures, showers, machinery and equipment, garbage cans, metal, stainless steel, glazed porcelain, painted and plastic surfaces.

Bactericidal at 1:256 dilution (1/2 oz, per gallon of water) against Pseudomonas aeruginosa, Staphylococcus aureus, and Salmonella choleraesuis according to AOAC. Use Dilution Test method, modified in the presence of 5% organic serum. (Need reference sheet for complete list of pathogenic organisms)

DISINFECTANT 1:2561/2 oz. per gallon of water (550 ppm)
SANITIZER 1:938 ..2 oz. per 14 1/2 gallons of water (150 ppm)
SANITIZER 1:7042 oz. per 11 gallons of water (200 ppm)

DIRECTIONS FOR USE

It is a violation or 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 1/2 ounce of product per gallon of water. Apply use-solution with a cloth sponge, mop, coarse trigger sprayer, or by soaking to thoroughly wet all surfaces. 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 is not necessary unless floors are to be waxed or polished. Food contact surfaces must be thoroughly rinsed with potable water.

VIRUCIDAL DIRECTIONS: Virucidal against *Bovine Rhinotracheitis, *Avian Infectious Bronchitis Virus, and *Newcastle Disease Virus, Marek's Disease Virus and Infectious Bronchitis Virus-Arkansas strain (IBV) according to the virucidal qualification, modified in the presence of 5% organic serum at a 1:256 dilution. Follow Disinfection Directions.

FUNGICIDAL DIRECTIONS: Fungicidal against Trichophyton mentagrophytes and Candida albicans according to the AOAC fungicidal test, modified in the presence of 5% organic serum at a 1:256 dilution. 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, nonporous surfaces wash visible soil from the surface. Then apply a use-solution of 1/2 fluid oz. per gallon 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.

FISHERY, MILK, CITRUS, ICE CREAM & POTATO PROCESSING PLANTS DISINFECTION DIRECTIONS: Applied routinely as a disinfectant on walls and floors will reduce or eliminate odors in the processing area. Use on filling equipment to reduce or eliminate odors in the processing area and bacteria associated with condensation on equipment and pipes. Follow Disinfection Directions.

FOR SANITIZING FOOD CONTACT SURFACES: Effective against the following according to the AOAC Germicidal & Detergent Sanitizer Test modified in the presence of 800 ppm water hardness (calculated as CaCO₃): Escherichia coli & Staphylococcus aureus AND modified in the presence of 500 ppm water hardness (calculated as CaCO₃) against: Campylobacter jejuni & Salmonella choleraesuis.

For use on precleaned, hard, nonporous food contact surfaces including plastic and other hard nonporous cutting boards and chopping blocks, counter tops, 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.

Use 2 ounces per 11 - 14 1/2 gallons of water (200 - 150 ppm quat) for a minimum contact time of 1 minute in a single application.

Can be applied 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.

RESTAURANT AND BAR USE: For use as a sanitizer on dishes, glassware, silverware, eating and cooking utensils. 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 this product. Then immerse in a solution of 2 ounces per 11 - 14 1/2 gallons of water (200 - 150 ppm quat) for at least 1 minute. Drain thoroughly and air dry. Do not rinse.

BEVERAGE PLANTS: For sanitizing of bottling or pre-mix dispensing equipment. After cleaning, thoroughly rinse equipment with cold or lukewarm water. Fill equipment with a solution of 2 ounces per 11 - 14 1/2 gallons of water (200 - 150 ppm quat). Allow the solution to remain in contact with equipment for at least 1 minute or until operations resume at which time the sanitizing solution should be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Allow to drain completely before using. Do not rinse.

SANITARY FILLING: Recommended for use in sanitizing bottles or cans in the final rinse application. The product is to be proportioned into the final rinse water line of the container washer or rinser in concentration of 150 - 200 ppm active quat. A sanitizing solution of 150 - 200 ppm active quat should be used in an external application for the filler and closing machine. Do not rinse.

For additional information, list of pathogens and additional directions for use, please see reference sheet.