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**MAPS-1 RTU** is a Hospital Disinfectant, Bactericidal according to the current AOAC Disinfectants Use-Dilution Method, Fungicidal according to the AOAC Fungicidal Test, and Virucidal\* according to the virucidal qualification, modified in the presence of 5% organic serum against:

**Bacteria:** Burkholderia cepacia, Campylobacter jejuni, Corynebacterium ammoniagenes, Escherichia coli, Escherichia coli pathogenic strain O157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Pseudomonas aeruginosa, Salmonella enterica, Salmonella typhi, Shigella dysenteriae, Staphylococcus aureus, Staphylococcus aureus - Community Associated Methicillin-Resistant, Staphylococcus aureus - Methicillin-Resistant (CA-MRSA) (NRS123) (USA400), Yersinia enterocolitica

**Viruses:** \*Adenovirus Type 5, \*Adenovirus Type 7, \*Hepatitis B Virus, \*Hepatitis C Virus, \*Herpes Simplex Virus Type 1, \*Herpes Simplex Virus Type 2, \*Human Coronavirus, \*Influenza A2 / Hong Kong Virus, \*Norovirus - Feline Calicivirus, \*SARS Associated Human Coronavirus, \*Vaccinia Virus,

Kills Pandemic 2009 H1N1 influenza A virus.

**Fungi:** Aspergillus niger, Trichophyton mentagrophytes

**MAPS-1 RTU** is an effective sanitizer for use on food contact surfaces in 500 ppm hard water against:

Campylobacter jejuni, Escherichia coli, Escherichia coli O157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus, Staphylococcus aureus - Community Associated Methicillin-Resistant [CA-MRSA] [NRS384] [USA300], Staphylococcus aureus - Community Associated Methicillin-Resistant [CA-MRSA] [NRS123] [USA400], Staphylococcus aureus - Methicillin-Resistant [MRSA], Vibrio cholerae, Yersinia enterocolitica

**MAPS-1 RTU** has been cleared under 40 CFR 180.940 (a) for use on food Processing Equipment and Utensils in Dairies and Public Eating Establishments and Food Contact Surfaces, Food Processing Equipment and Utensils in Food Processing Plants and other food-contact articles at a concentration of 230 ppm active.

Use **MAPS-1 RTU** on washable hard, nonporous surfaces of: Non-critical hospital equipment surfaces: Bed frames, Bed rails, Gurneys, Medical Examining tables, Hospital Lamps, Rescue tools, Resuscitators, Medical Scales, Stands, Walkers, Wheel chairs. Other hard nonporous surfaces made of: Glazed ceramic, Glazed enameled surfaces, Glazed porcelain, Laminated surfaces, Metal, Plastic, Sealed Granite, Sealed limestone, Sealed marble, Sealed Slate, Sealed Stone, Sealed Terra cotta, Sealed Terrazzo, Stainless steel, Upholstery, vinyl and plastic, Woodwork, finished

### PRECAUTIONARY STATEMENTS

#### HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**CAUTION.** Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet.

#### 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. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

#### ENVIRONMENTAL HAZARDS

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.

#### STORAGE AND DISPOSAL

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

**Pesticide Storage:** Open dumping is prohibited. Store in original container in areas inaccessible to children.

**Container Disposal:** Nonrefillable container. Do not reuse or refill this container. Triple rinse [or equivalent]. Offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

EPA Reg. No. 6836-289-92677  
EPA Est. No. 10508-PA-001

Net Contents: 5 GALLONS

**APPROVED**

By Mary Oliver-Bell at 12: per EPA 5-4-17 2017

# MAPS-1 RTU

Disinfectant – Sanitizer – Fungicide – Virucide\* – Deodorizer  
For Hospital, Institutional and Industrial Use  
An effective sanitizer for use on food contact surfaces

Active Ingredients:

|   |                 |
|---|-----------------|
| Octyl decyl dimethyl ammonium chloride .....  | 0.0138%         |
| Diocetyl dimethyl ammonium chloride .....   | 0.0055%         |
| Didecyl dimethyl ammonium chloride .....  | 0.0083%         |
| Alkyl (C <sub>14</sub> , 50%; C <sub>12</sub> , 40%; C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride ..... | 0.0184%         |
| Other Ingredients .....   | <b>99.9540%</b> |
| Total .....   | 100.0000%       |

## KEEP OUT OF REACH OF CHILDREN CAUTION PRECAUCIÓN

See side panel for Precautionary Statements and First Aid

#### DILUTION:

|                                   |                     |
|-----------------------------------|---------------------|
| Disinfection [Ready to Use] ..... | 460 ppm active quat |
| Sanitizer [1:1] .....             | 230 ppm active quat |

#### DIRECTIONS FOR USE:

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

#### DISINFECTION VIRUCIDAL\* FUNGICIDAL MOLD AND MILDEW CONTROL DIRECTIONS:

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

When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against Trichophyton mentagrophytes the athlete's foot fungus.

Apply **MAPS-1 RTU** to hard nonporous surfaces with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces.

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

Note: For spray applications, cover or remove all food products.

Treated surfaces must remain wet for 10 minutes. **For Human Coronavirus** treated surfaces must remain wet for 1 minute. Wipe dry with a clean cloth, sponge or mop or allow to air dry.

Rinse food contact surfaces such as counter tops, tables, picnic tables, appliances and / or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant.

For heavily soiled areas, a preliminary cleaning is required.

**For mold and mildew, MAPS-1 RTU** will effectively inhibit the growth of mold and mildew and the odors caused by them when applied to hard, nonporous surfaces. Follow disinfection instructions. Repeat treatment every seven days, or more often if new growth appears.

Use fresh product daily or more often if the product becomes visibly diluted or soiled.

This product is not to be used as a terminal sterilant / high-level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to preclean or decontaminate critical or semi-critical medical devices prior to sterilization or high-level disinfection.

#### TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940(a)

1. Scrape, flush, or presoak articles [whether mobile or stationary] to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles with a use-solution of 1.0 part **MAPS-1 RTU** to 1.0 part water [230 ppm active]. Articles that can be immersed must remain in solution for at least 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items must be allowed to air dry also. Do not rinse.