This product was tested for efficacy requirements using AOAC testing.
Meets OSHA Bloodborne Pathogen Guidelines.

nixall®
disinfectant/
sanitizer

STORAGE AND DISPOSAL

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

Storage: Store in a closed dark plastic container away from direct sunlight. Store container in a cool dry area. Product or rinsates that can not be used may be disposed in a sanitary sewer.

Pesticide Disposal: Wastes resulting from the use of this product must be disposed of on site or at an approved waste disposal facility.

Container Disposal: Refillable container. Refill this container with same product only. Do not reuse this container for any other purpose. Cleaning before refilling is the responsibility of the refiller. Cleaning the container before final disposal is the responsibility of the person disposing the container. To clean the container before final disposal, empty the remaining contents from this container into application equipment or mix tank. Fill the container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for two minutes. Repeat this rinsing procedure two more times. Then offer for recycling if available, or puncture and dispose of in a sanitary landfill, or by incineration, or by other procedures allowed by state and local authorities.

First Aid: 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. You may also contact the National Pesticide Information Center (NPIC) 1-800-858-7378 for emergency medical treatment information.

Environmental Commitment

This product rapidly breaks down entirely to salt water. Not harmful to septic and waste water treatment systems. This bottle is coded for recyclers. Check to see if recycling facilities accept colored HDPE in your area.

Contains no phosphorous.

Contains no VOCs.

Nixall® must be used for disinfection applications within 30 days after being produced OR product must be diluted and, as an option, may be tested with chlorine test kit or chlorine test strips to adjust to desired chlorine level for sanitizing, deodorizing, and cleaning applications.
Check bottle for Production date stamp.

ACTIVE INGEDIENT:	
Hypochlorous Acid	0.046%
OTHER INGREDIENTS	99.954%
Contains 500 ppm Free Available Chlorine (FAC)	**TOTAL 100.00**

Nixall® Disinfectant/Sanitizer
is Distributed by
Seriously Clean LTD
1075 W. Kathryn St., Suite 6
Nixa, MO 65714
1.417.725.2816
info@Nixall.com
EPA Reg. No. 92108-1-88098
EPA Est. No. 88098-MO-1

DIRECTIONS FOR USE: *It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.*

DISINFECTION APPLICATIONS

Hard, Non-Porous Surface Disinfection

To Clean and Disinfect and Deodorize Hard, Non-Porous Surfaces: For visibly soiled areas, a preliminary cleaning is required. Apply Wipe, Spray or Dip Nixall® at 500 ppm FAC to hard, non-porous surfaces with a cloth, wipe, mop or sponge. Treated surfaces must remain wet for 10 minutes. Allow surfaces to air dry. 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, 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 pre- clean or decontaminate critical or semi critical devices prior to sterilization or high-level disinfection.

Special Instructions for Cleaning Prior to Disinfection against Clostridium difficile endospores

Personal Protection: Wear appropriate barrier protection such as gloves, gowns, masks, or eye covering.

Cleaning Procedure: Fecal matter/waste must be thoroughly cleaned from surfaces/objects before disinfection by application with clean cloth, mop, and/or sponge saturated with product intended for disinfection. Cleaning should include vigorous wiping and/or scrubbing, until visible soil is removed. Special attention is needed for high-touch surfaces. Surfaces in patient rooms are to be cleaned in an appropriate manner, such as from right to left or left to right, on horizontal surfaces, and top to bottom, on vertical surfaces, to minimize spreading of the spores. Restrooms are to be cleaned last. Do not reuse soiled cloths.

Infectious Materials Disposal: Cleaning materials used that may contain feces/wastes should be disposed of immediately in accordance with local regulations for infectious materials disposal.

For Killing Clostridium difficile spore: Clean hard, non-porous surfaces by removing gross filth, loose dirt, debris, blood/bodily fluids, etc. Apply Nixall® and let stand for 10 minutes.

Special Instructions for Using Nixall® to Clean and Decontaminate Against HIV on Surfaces/Objects Soiled with Blood/Body Fluids:

This product kills HIV-1 on precleaned environmental surfaces/objects previously soiled with blood/body fluids in health care settings (e.g. hospitals, nursing homes) or other settings in which there is an expected likelihood of soiling of inanimate surfaces/objects with blood or body fluids, and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS).

Personal Protection: When handling items soiled with blood or body fluids, use appropriate barrier protection such as disposable latex gloves, gowns, masks, and eye coverings.

Cleaning Procedure: Blood and other body fluids must be thoroughly cleaned from surfaces and other objects before applying this product.
Contact Time: Apply Nixall® to area to be treated. Let stand for 10 minutes. Cleaning materials used that may contain feces/wastes should be disposed of immediately in accordance with local regulations for infectious materials disposal.
Disposal of Infectious Material: Blood and other body fluids must be autoclaved and disposed of according to local regulations for infectious waste disposal.

Organism Table for Disinfection Applications	Contact Time
Bacteria	
Bordetella bronchiseptica [Kennel Cough] (ATCC 10580)	10 minutes
Clostridium difficile -spore (C. Diff or C difficile} (spores) (ATCC 43598)	10 minutes
Escherichia coli (E coli) (ATCC 11229)	10 minutes
Klebsiella pneumoniae New Delhi Metallo-Beta Lactamase (NDM-1) Carbapenem Resistant (CRE)	10 minutes
Listeria monocytoqenes (Listeria) (ATCC 7644)	10 minutes
Methicillin-Resistant Staphylococcus aureus (MRSA} (ATCC 33591)	10 minutes
Pseudomonas aeruginosa (Pseudomonas) (ATCC 15442)	10 minutes
Salmonella enterica (Salmonella) (ATCC 10708)	10 minutes
Staphylococcus aureus (Staph) (ATCC 6538)	10 minutes
Vancomycin Resistant Enterococcus faecalis {VRE) (ATCC 51229)	10 minutes
Mycobacterium	
Mycobacterium bovis, BCG (Tuberculosis -or -TB)	10 minutes
Parvoviruses Non Enveloped*	
Canine parvovirus (ATCC VR-2016) [(Strain Cornell)]	10 minutes
Viruses Non Enveloped*	
Adenovirus (1 or Type 1) (Strain 71) (ATCC VR-1)	10 minutes

Organism Table for Disinfection Applications	Contact Time
Norovirus or Norwalk Virus (as Feline Calicivirus) (Strain F-9) (ATCC VR-782)	10 minutes
Rhinovirus (16 or Type 16) (Strain 11757) (ATCC VR-283)	10 minutes
Rotavirus (A or Group A) (Strain WA) (ATCC VR-2018)	10 minutes
Viruses Enveloped*	
Canine distemper virus (ATCC VR-1587) [(Strain Snyder Hill)]	10 minutes
[Human] Hepatitis C [Virus] [(as bovine diarrhea virus)] [(HCV)] [(Strain ADL)] [(ATCC VR-1422)]	2 minutes
Human Immunodeficiency Virus Type 1 (HIV-1), strain IIIB (clade B); ZeptoMetrix	10 minutes
Influenza A (H1N1) Virus [(Strain A/Virginia/ATCC1/2009)] [(ATCC VR-1736)1 [(flu virus)]	2 minutes
Influenza A Virus (H1N1) A Swine/1976/31 (ATCC VR-99) [(flu virus)	10 minutes
Respiratory Syncytial Virus (RSV) (Strain A-2) (ATCC VR-1540)	10 minutes
Swine Flu Virus (H1N1) A Swine/1976/31 (ATCC VR-99)	10 minutes
Yeast	
Candida albicans (ATCC 10231)	10 minutes
Bloodborne Pathogens	
[Human] Hepatitis C [Virus] [(as bovine diarrhea virus] [(HCV)] [(Strain ADL)] [(ATCC VR-1422)]	2 minutes
Human Immunodeficiency Virus Type 1 (HIV-1), strain IIIB (clade B); ZeptoMetrix	10 minutes

SANITIZING APPLICATIONS

Nixall® is an effective multi-purpose sanitizer. This product is acceptable as a sanitizer for all hard, non-porous surfaces in and around food processing areas.

Hard, Non-Porous Non-Food Contact Surfaces

To Sanitize Hard, Non-Porous, Non-Food Contact Surfaces: For visibly soiled areas, a preliminary cleaning is required. Dilute Nixall® 1: 1.5 with water to prepare a 200 ppm FAC solution. May use chlorine test strips as an option to adjust to desired chlorine level. Apply sanitizing solution with cloth, mop, sponge, spray or immersion. Treated surfaces must remain wet for 2 minutes. Allow surfaces to air dry.

Nixall® is an effective cleaner/sanitizer against bacteria such as *Staphylococcus aureus* (Staph) and Enterobacter aerogenes.

This product kills 99.9% of bacteria on dirty surfaces with a 5% organic soil load in two minutes. To deodorize: Spray on surfaces as needed.

Hard, Non-Porous Food Contact Surfaces

This product is an effective multi-purpose sanitizer/disinfectant

To Sanitize Hard, Non-Porous Food Contact Surfaces: Dilute Nixall® 1: 1.5 with water to prepare a 200 ppm FAC. May use chlorine test strips as an option to adjust to desired chlorine level. Wash, wipe, or rinse items with detergent and water, then apply sanitizing solution with cloth, mop, sponge, spray or immersion. Let stand 60 seconds and wipe dry with clean towel or allow to air dry. No rinsing required. For use on food contact surfaces such as [exterior surfaces of coolers, refrigerators, freezers, microwave ovens, ovens and stove tops which should be allowed to come to room temperature before sanitization,] stainless steel utensils, plastic and nonporous cutting boards and chipping blocks, dishes, glassware, pots and pans, eating and cooking utensils, sinks, counter tops, tables, racks, carts, shelves, appliances, conveyor belts.] For use throughout food contact sites such as food processing facilities, restaurants, schools, colleges, retail and wholesale establishments, industrial and commercial facilities, recreational facilities, kitchens, homes.

Nixall® is an effective sanitizer against *Staphylococcus aureus* (Staph) and *Salmonella enterica* (*Salmonella*).

-OR-

To Sanitize Food Contact Surfaces - or - To Sanitize Food Processing Equipment and other hard surfaces in food processing locations, dairies, restaurants and bars:

Recommended for sanitizing food processing equipment, dairy equipment, sink tops, countertops, refrigerated storage and display equipment, and other hard non-porous surfaces. Recommended for use in food processing plants establishments, restaurants and bars.

Clean, Rinse, Sanitize

Prior to application, remove gross food particles and soil by pre-flush or pre-scrape and when necessary, presoak. Thoroughly wash objects to be sanitized with a good detergent or cleaner followed by a potable water rinse prior to applying sanitizer. No potable water rinse is allowed after application as a sanitizer.

Dilute Nixall® 1:1.5 with water to prepare a 200 ppm FAC solution. May use chlorine test strips as an option to adjust to desired chlorine level.

Apply Nixall® sanitizing solution by spraying or total immersion. Surfaces must remain wet for 60 seconds.
If the article or surface cannot be washed and rinsed, clean thoroughly in an appropriate fashion prior to sanitizing.
Nixall® is an effective sanitizer against *Staphylococcus aureus* (Staph) and *Salmonella enterica* (*Salmonella*).

-OR-

Prior to use in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not permitted following the use of this product as a sanitizer on previously cleaned hard, non-porous surfaces, provided that the surfaces are adequately drained before contact with food so that little or no residue remains.
Dilute Nixall® 1:1.5 with water to prepare a 200 ppm FAC solution. May use chlorine test strips as an option to adjust to desired chlorine level.
Apply Nixall® sanitizing solution to pre-cleaned hard surfaces by thoroughly wetting surfaces with a cloth, mop, sponge, sprayer, or by immersion. Surfaces should remain wet for 1 minute followed by adequate draining and air drying.
Nixall® is an effective sanitizer against *Staphylococcus aureus* (Staph) and *Salmonella enterica* (*Salmonella*).

DIRECTIONS FOR SANITIZING FOOD PROCESSING EQUIPMENT AND FOOD CONTACT ARTICLES REGULATED BY 21 CFR 178.1010 and 40 CFR 180.940:
1. Scrape, flush or presoak articles to remove gross food particles and soil.
2. Thoroughly wash articles in an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles by immersion in Nixall® sanitizing solution for 60 seconds. Articles too large for immersion should be thoroughly wetted with sanitizing solution by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and air dry. Non-immersed items should also be allowed to air dry.

U.S. PUBLIC HEALTH SERVICE FDA FOOD CODE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:
1. Equipment shall be thoroughly pre-flushed or pre-scraped and pre-soaked when necessary to remove gross food particles and soil.
2. Thoroughly wash equipment in a hot detergent solution. Rinse equipment thoroughly with potable water.
3. Sanitize equipment by immersion in Nixall® sanitizing solution for 60 seconds at a temperature of 75 (degrees).
4. For equipment that is too large to immerse, apply Nixall® sanitizing solution by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surfaces to drain and air dry. No potable water rinse is allowed.

BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS:
For Sanitizing of bottling or pre-mixed dispensing equipment: After cleaning, thoroughly rinse equipment with a potable water rinse. Fill equipment with Nixall® sanitizing solution and allow to remain in the equipment for at least 60 seconds. 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. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed.

FOR SANITIZING IN FISHERIES, MILK, WINE, CITRUS, POTATO AND ICE CREAM PROCESSING PLANTS: For use as a sanitizer on conveyor belts and equipment to reduce or eliminate odors in the processing area. Also for use on filling equipment to reduce bacteria. Follow directions for sanitizing food contact surfaces.

To use as a Glove Dip or Boot Wash:
Dilute Nixall® 1:1.5 with water to prepare a 200 ppm FAC solution. May use chlorine test strips as an option to adjust to desired chlorine level.
Nixall® meets AOAC Available Chlorine in Disinfectants chlorine equivalency against *Salmonella enterica* (ATCC 6539) and *Staphylococcus aureus* (ATCC 6538).
Nixall® meets the requirements of 2-301.16 Hand Antiseptics section of the U.S. PUBLIC HEALTH SERVICE FDA FOOD CODE.

Organism Table for Sanitizing Applications	Contact Time
Non-Food Contact Surface Bacteria	
Enterobacter aerogenes (ATCC 13408)	2 minutes
Staphylococcus aureus (ATCC 6538)	2 minutes
Food Contact Surface Bacteria	
Salmonella enterica (ATCC 6539)	60 Seconds
Staphylococcus aureus (ATCC 6538)	60 Seconds