



Shield-Brite PAA 5.6

POSTHARVEST

Antimicrobial Solution

ACTIVE INGREDIENTS:

Peroxyacetic Acid.....	5.6%
Hydrogen Peroxide.....	26.5
Inert Ingredients.....	67.9%
Total.....	100.0%

EPA Registration No. 63838-1-64864

EPA Est. No. 63838-CA-01: 63838-AR-001

Before Using This Product, Please Read This Entire Label Carefully

KEEP OUT OF REACH OF CHILDREN DANGER - PELIGRO

Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle.

(If you do not understand this label, find someone to explain it to you in detail).

FIRST AID	
IF IN EYES	<ul style="list-style-type: none"> 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 SWALLOWED	<ul style="list-style-type: none"> Call 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.
IF ON SKIN OR CLOTHING	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> 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 poison control center or doctor for treatment advice.
QUESTIONS? 1-209-581-9576	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.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER CORROSIVE: Do not enter an enclosed area without proper respiratory protection. Causes irreversible eye damage and skin burns. May be fatal if inhaled or absorbed through skin. Harmful if swallowed. Do not breathe vapors or spray mist. Do not get in eyes, on skin, or on clothing. Wear goggles and face shield and rubber gloves when handling. Wash thoroughly with soap and water after handling and before eating, drinking or using tobacco. Remove contaminated clothing and wash before reuse.

PHYSICAL AND CHEMICAL HAZARDS

STRONG OXIDIZING AGENT. CORROSIVE: Mix only with water below 140°F. Product must be diluted in accordance with label directions prior to use. This product is not combustible; however, at temperatures exceeding 156°F, decomposition occurs releasing oxygen. The oxygen released could initiate combustion.

ENVIRONMENTAL HAZARDS

This pesticide is toxic to birds, fish and aquatic invertebrates. Caution must be used when applying indoors because pets may be at risk. Do not discharge

effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of the National Pollution Discharge System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product into sewer systems without previously notifying the local sewage plant authority.

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. **Note:** All volumes given in ounces are fluid ounces.

SANITIZATION

This peroxyacetic acid sanitizer is recommended for use on precleaned surfaces such as equipment, pipelines, tanks, vats, filters, evaporators, pasteurizers, and aseptic equipment in dairies, breweries, wineries, beverage and food processing/packing plants, egg processing/packing equipment surfaces, and eating establishments.

This product is effective as a sanitizer when solution is prepared in water of up to 400 ppm hardness as CaCO₃. This product has demonstrated greater than 99.999% reduction of organisms after 60 seconds exposure period in the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants study.

NOTE: FOR MECHANICAL OPERATIONS prepared use solution 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 daily or more often if the solution becomes diluted or soiled.

Sanitizing Food Contact Surfaces: This product can be used in Federally Inspected Meat and Poultry Facilities as a sanitizer. Prior to sanitizing, remove gross food particles, then wash with a detergent solution, followed by a potable water rinse. Sanitize with a concentration of 1.0-6.1 oz. of this product diluted in 6 gallons of water (0.13%-0.79% v/v concentration, or 82-500 ppm active peroxyacetic acid). At this dilution this product is effective against Staphylococcus aureus, Escherichia coli, Salmonella enterica, and Listeria monocytogenes. Use immersion, spray or circulation techniques as appropriate to the equipment. All surfaces must be exposed to sanitizing solution for a period of at least 60 seconds or more if specified by a governing code. Drain any excess solution. Do not rinse.

Sanitization of Conveyors and Equipment for Meat, Poultry, Seafood, Dairy, Fruit, Nuts and Vegetables: This product is effective against the gram positive organisms Staphylococcus aureus and Listeria monocytogenes and gram negative organisms Salmonella enterica and Escherichia coli.

For use in the static or continuous sanitizing, washing or rinsing of conveyors, slicers, saws, and equipment, apply a solution of this product using 1.0-6.1 oz. per 6 gallons of water (82 ppm to 500 ppm active peroxyacetic acid). Apply sanitizer solution to the return portion of the conveyor or equipment using spray or similar means of wetting surfaces, so as to affect draining and prevent puddling. Allow sanitizer to thoroughly wet surface for a minimum 60 seconds contact time. No rinse is needed.

Foam Cleaning of Food and Non-Food Contact Surfaces: As an adjunct to cleaning and sanitizing procedures this sanitizer/disinfectant may be added to PERAFOAMTM and foamed on environmental or equipment surfaces using conventional foam-generating equipment. The resultant foam blend can be used on equipment, floors, walls, ceilings, drains, etc and must be left on surface for a minimum of 1 minute or longer. On food contact surfaces do not exceed 6.1 oz of this product per 6 gallons of water.

Directions for mixing: Manually or mechanically blend 1-6.1 fl. oz of this product and 6-12 fl. oz. of PERAFOAMTM (foam additive) per 6 gallons of water. The dilution water must not exceed 150°F.

Note: When using a foam additive, PERAFOAM is the only approved product that may be used.

Entryway Sanitizing Systems: To help prevent cross-contamination from treated area to treated area, apply (spray) a sanitizing foam to the entryway. The foam must cover the entire path of the doorway. For effective coverage of footwear and forklift tires, etc., apply a foam layer 0.5-2 inches in depth. Set the system to deliver 1-6.1 fl. oz. (82-500 ppm active PAA) of this product and 3-12 fl. oz. of PERAFOAMTM (foam additive) per 6 gallons of water. Adjust the PAA concentration by testing the collapsed foam solution using a peroxyacetic acid test kit.

Note: When using a foam additive, PERAFOAM is the only approved product that may be used.



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FOR COMMERCIAL USE

Alkaline Detergent Cleaning Adjunct (Booster) to Clean Food Processing Equipment: This product is an effective cleaning booster (hypochlorite alternative) for use with alkaline detergents. It may be used as a cleaning additive for Clean-In-Place (CIP) operations involving the circulation cleaning of pipelines, tanks, vessels, evaporators, HTSTs, and other food processing equipment. For cleaning applications as a detergent booster, use 1–6 oz. per gallon of water, to assist in the removal of organic soils. All hard nonporous food contact surfaces treated with this boosted detergent must be thoroughly rinsed with potable water followed by sanitizing with an approved food contact surface sanitizer (such as this product).

NON FOOD CONTACT HARD SURFACE DISINFECTION

Combination Disinfection and Cleaning: This product disinfects as it cleans in one operation. This product can be used to disinfect floors, walls and other hard nonporous surfaces such as tables, chairs, countertops, bathroom fixtures, sinks, bed frames, shelves, racks, carts, refrigerators, coolers, tile, linoleum, vinyl, glazed porcelain, and use sites on this label made of plastic, stainless steel, or glass. For areas of use in hospitals, use this product for surgical and obstetrical suites, housekeeping services, physical therapy departments, nursing services, autopsy facilities. Also use this product in nursing homes, other health-care facilities, schools, colleges, veterinary clinics, animal life science laboratories, industrial facilities, dietary areas, office buildings, recreational facilities, retail and wholesale establishments.

This product is effective against *Staphylococcus aureus*, *Salmonella enterica*, *Pseudomonas aeruginosa*, *Trichophyton mentagrophytes* and *Escherichia coli* O157:H7 at 0.38%-3% v/v (2.5-20 oz. per 5 gal) in hard water (400 ppm as CaCO₃) and 5% organic soil loading on hard nonporous surfaces. For heavily soiled areas a pre-cleaning step is required, followed by a potable water rinse. Apply solution with a mop, cloth, sponge, brush, etc... or by soaking or immersion so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove solution and entrapped soil with a clean wet mop, cloth, wet vacuum pickup, or by draining. Surfaces that may directly or indirectly contact food must be rinsed with potable water before operations resume. A rinse for non-food contact surfaces is optional. Prepare a fresh solution daily or when it becomes soiled or diluted.

TREATMENT OF FRUIT AND VEGETABLE PROCESS WATER SYSTEMS

This product can be used in water or ice that contacts raw or fresh, post-harvest or further processed fruits and vegetables for the control of spoilage and decay causing bacteria and fungi in commercial operations and packinghouses.

Batch, Continuous or Spray System Processes: Fill vessel containing fruits and vegetables with known amount of water. Ensure that water is circulating in vessel if using the submersion method. Add this product to no more than 500 ppm residual peroxyacetic acid to the use solution in accordance with Food Contact Notification #1738, effective March 28, 2017. This can be accomplished by initially adding 10.0 fl. oz. per 10 gallons of water. The recommended concentration is between 30-300 ppm as peroxyacetic acid (0.60-6.0 fl. oz. per 10 gallons of water). The final concentration necessary to accomplish the intended task will vary from plant-to-plant. The fruits and vegetables can be continuously sprayed or submerged (dipped) in the resulting solution. Periodic or continuous additions of this product to maintain the required concentration may be added if necessary. It is also recommended to apply this product during the washing, chilling, or physical cleaning process, including the roller-spreader, washer or brush washer manifold, dip tank, or sorting processes. Contact time of 60 seconds is recommended to insure efficacy. A potable water rinse is not required.

Fogging in Filling, Packaging, and Dispensing Rooms or Areas: This product can be applied by fogging to control the growth of non-public health microorganisms that may cause decay and/or spoilage on raw, post-harvest fruits and vegetables during the post-harvest process.

1. Use in secure fruit and vegetable storage system. Vacate all personnel prior to fogging. Post notice of when personnel can re-enter. After application, purge room with fresh air to replace treated air. Ensure room is properly ventilated. Personnel may re-enter 4 hours after system has been properly aired. Ensure there is no strong odor characteristic of vinegar before having personnel return to work area.

2. Fog areas to be treated using 3.0-17.5 fl. oz. of this product into humidified air per 1000 cu. ft. of room volume for a minimum of 4 hours. Inject concentrate into water used for fogging of postharvest fruits and vegetables in storage using any type of fogging equipment including: cold foggers, thermal foggers, low pressure air assisted and high pressure fog systems. Adjust water level accordingly to allow fogging apparatus to fog for a minimum of 4 hours.

STORAGE AND DISPOSAL

Storage: Never return this product to the original container after it has been removed. Avoid all contaminants, especially dirt, caustic, reducing agents, and metals. Contamination and impurities will reduce shelf life and can induce decomposition. In case of a decomposition, isolate container, spray container with cool water and dilute this product with large volumes of water. Avoid damage to containers. Keep container closed at all times when not in use. Keep container out of direct sunlight. To maintain product quality, store at temperatures below 86°F.

Procedure for Leak or Spill: Stop leak if this can be done without risk. Shut off ignition sources: no flames, smoking, flares, or spark producing tools. Keep combustible and organic materials away. Flush spilled material with large quantities of water. Undiluted material must not enter confined spaces.

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 by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or Hazardous Waste representative at the nearest EPA Regional Office for guidance. If material has been spilled, an acceptable method of disposal is to dilute with at least 20 volumes of water followed by discharge into suitable treatment system in accordance with all local, state and Federal environmental laws, rules, regulations, standards, and other requirements. Because acceptable methods of disposal may vary by location, regulatory agencies must be contacted prior to disposal. This product which is to be discarded, must be disposed of as hazardous waste after contacting the appropriate local state or Federal agency to determine proper procedures.

Container Disposal: Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Offer for recycling if available. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container 1/4 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. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times.

Container Handling: (Containers equal to or less than 5 gallons) Nonrefillable container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank and drain for 10 seconds after the flow begins to drip. Fill the container 1/4 full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat the procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration. Do not burn, unless allowed by state and local ordinances.

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UN3098, Oxidizing liquid, corrosive, n.o.s. (contains hydrogen peroxide and peroxyacetic acid mixture, stabilized), 5.1(8) PG II

Distributed by:

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