

Specifications Sheet

Simple Green d Pro 5[®]

One-Step Disinfectant

Cleaner • Sanitizer • Fungicide* • Mildwestat • Virucide* • Deodorizer

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

DISINFECTION/VIRUCIDAL*/FUNGICIDAL*/MOLD & MILDEW CONTROL:

Dilution: 1:64 (2 oz. per gallon of water.)

Apply use-solution to hard, nonporous surfaces, thoroughly wetting surfaces, with a cloth, mop, sponge, sprayer or by immersion. Treated surfaces must remain wet for 10 minutes. Wipe dry with a cloth, sponge or mop or allow to air dry. For heavily soiled areas, pre-cleaning is recommended. For sprayer applications, use a coarse spray device and spray 6-8 inches from surface; rub with brush, sponge or cloth. Avoid breathing spray.

HEAVY DUTY CLEANING: 1:16 Mix 8 ounces of **Simple Green d Pro 5** per gallon of water to clean heavily soiled surfaces. **Simple Green d Pro 5** will disfigure or remove floor finishes at this dilution ratio.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

FOR CLEANING & SANITIZING: Equipment and utensils shall be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1) Thoroughly wash equipment & utensils in hot detergent solution. (Crystal Simple Green with hot water is a good choice.) 2) Rinse equipment & utensils thoroughly with clean water. 3) Sanitize equipment & utensils by immersion in a use-solution of 2 oz. **Simple Green d Pro 5** per 2-4 gallons of water (400 – 200 ppm active quat) (or equivalent dilution) for at least 60-seconds at a temperature of 75°F. 4) For equipment & utensils too large to sanitize by immersion, apply a use-solution of 2 oz. **Simple Green d Pro 5** per 2-4 gallons of water (400 – 200 ppm active quat) (or equivalent dilution) by rinsing spraying or swabbing until thoroughly wet. 5) Allow sanitized surface to drain and air dry. Do not rinse.

TO SANITIZE NON-FOOD CONTACT SURFACES: Mix ½ ounce of **Simple Green d Pro 5** per gallon of water to sanitize hard, non-porous surfaces. Treated surfaces must remain wet for 60 seconds. Wipe or dry with a sponge, mop or cloth, or allow to air dry.

FOR ANY USE OTHER THAN BACTERIAL DISINFECTION, HEAVY DUTY CLEANING, AND SANITIZING (SUCH AS VIRUCIDE, FUNGICIDE, DISINFECTION OF TOILET BOWLS, USE IN ANIMAL FACILITIES, ETC.) FIRST REFER TO ORIGINAL CONTAINER FOR COMPLETE PRODUCT INSTRUCTIONS* & DILUTIONS. FOR FURTHER PRODUCT INFORMATION, SEE MATERIAL SAFETY DATA SHEET

General Precautionary Information for in-use product (not concentrate):

KEEP OUT OF REACH OF CHILDREN. IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after first 5 minutes then continue rinsing eye. **FOR FURTHER FIRST AID INSTRUCTIONS, REFER TO ORIGINAL CONTAINER OR SEE MATERIAL SAFETY DATA SHEET.**

ACTIVE INGREDIENTS:

Octyl decyl dimethyl ammonium chloride	1.65%
Diocyl dimethyl ammonium chloride	0.66%
Didecyl dimethyl ammonium chloride	0.99%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₀ , 10%) dimethyl benzyl ammonium chloride . . .	2.20%

For emergency response information call 800-255-3924

Labeled pursuant to the requirements of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA)

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Degree of Hazard for Use-Solution Diluted and Used Per Label Instructions:

2-Heath

0-Flammability

0- Reactivity

0-Special

2 = Moderate
0 = Insignificant

pH of label directed dilutions of Simple Green d Pro 5	
1:16	10.8 +/- 0.1
1:64	10.5 +/- 0.1
1:256	10.2 +/- 0.1

EPA REG. NO. 6836-140-56782

CANADIAN DIN# 02281996

Sunshine Makers, Inc., Huntington Beach, CA 92649 800-228-0709

Available through authorized Simple Green industrial/institutional distributors.

Packaged in 1 Qt. (12/case) / 1 Gal. (4/case) / 5 Gal. (each) / 55 Gal. (each)

Simple Green d Pro 5 is effective yet economical	Use Simple Green d Pro 5 on washable hard, nonporous surfaces of:	Use Simple Green d Pro 5 in:
Acinetobacter baumannii Brevibacterium ammoniagenes Aspergillus niger Enterobacter aerogenes Hepatitis B Virus Hepatitis C Virus Herpes Simplex Virus Type 1 & Type 2 HIV-1 (AIDS virus) Human Coronavirus Influenza Type A / Brazil Klebsiella pneumoniae Legionella pneumophila Pox virus Pseudomonas aeruginosa Pseudomonas cepacia Respiratory Syncytial Virus (RSV) Rubella (German Measles) Serratia marcescens Stapylococcus aureus Methicillin-Resistant (MRSA) Stapylococcus aureus Multi-Drug Resistant Stapylococcus aureus Vancomycin Intermediate Resistant (VISA) Streptococcus pyogenes Tricophyton mentagrophytes (the Athlete's Foot Fungus)	Bathroom fixtures Bathtubs Cabinets Chairs Countertops Countertop laminates Desks Doorknobs Exhaust fans Fiberglass shower stalls, sinks & tubs Floors Formica® Garbage cans Glazed ceramic, enamel, porcelain & tiles Highchairs Laminated surfaces Metal Outdoor furniture Plastic Sealed stone Shower stalls Sinks Stainless steel Stovetops Tables Telephones Toilets Ultrasonic baths Upholstery, vinyl and plastic Urinals Walls Whirlpool bathtubs	Athletic facilities Barber shops Bathrooms Beauty Salons Business & office buildings Correctional facilities Day care centers Dental offices Emergency vehicles Exercise facilities Hospitals Hotels & Motels Institutions Locker rooms Medical Offices Nursing homes Play ground equipment Prisons Public rest rooms Schools & Colleges Taxis Trains
Campylobacter jejuni Enterococcus faecalis Enterococcus faecalis (VRE) Escherichia coli ESBL Escherichia coli Salmonella choleraesuis Salmonella schottmuelleri Salmonella typhi Shigella dysenteriae Shigella sonnei Yersinia enterocolitica Vibrio cholerae	Beer fermentation & holding tanks Blenders Bottling or premix dispensing equipment Chopping blocks & Cutting boards, plastic & other nonporous Cooking utensils Coolers & Ice chests Cutlery Dishes, Eating Utensils, & Glassware Exterior surfaces of appliances, microwaves, & refrigerators Food processors Tupperware®	Bars & Restaurants Cafeterias Convenience stores Egg processing plants Food preparation areas Food storage areas Institutional kitchens Kitchens USDA inspected food processing facilities
Avian Influenza Virus Canine Distemper Virus Newcastle's Disease Virus Pseudorabies Virus	Cages Kennel runs	Farms Poultry farms Veterinary clinics Zoos

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Part Numbers of Simple Green d Pro 5 packaging:

30532 12ea. 32 oz. Bottle w/ Child Proof Cap
30501 4ea. 1-gallon Bottle w/ Child Proof Cap
30505 1ea. 5-gallon Pail
30555 1ea. 55-gallon Drum
LSGP5 10ea. Secondary Container Labels

39501 Canadian Label 3.78L (4/cs)
39505 Canadian Label 18.92L (ea)
39555 Canadian Label 208.17L (ea)
LSGP5 10ea. Secondary Container Labels (same as US.)

***CHECK OUT THE SIMPLE GREEN PROPORTIONER FOR EASE OF USE AND ACCURATE DILUTION EVERY TIME. GO TO WWW.SIMPLEGREEN.COM , CLICK ON "INDUSTRIAL" LINK AT TOP OF PAGE, AND SELECT "EQUIPMENT" FROM LEFT-SIDE LIST.**