

# **PurSolutions Group Surface Shield**

[Non-Chemical] [Non-Toxic] [Fungicide & Virucide\*] [Food Contact Surface]

[Fungicide & Virucide] • [Food Contact Surface Shield] • [Shield for Food Contact Surfaces] • [Restaurants] • [Hospitals] • [Schools] • [Homes] • [Offices] • [Trucks] • [Trailers] • [Shipping Containers] • [Rail Cars] • [Shield for food [and beverage] processing equipment [facilities]]

Active Ingredient Silver\* 0.003%

Other [Inert] Ingredients

 Glycerin
 0.125%

 Inert salts
 0.125%

 Water
 99.747%

 Total
 100.000%

### KEEP CONTAINER CLOSED AND LOCK UP KEEP OUT OF REACH OF CHILDREN

Sales, Marketing and Commercial Distribution by PurSolutions Group in partnership with

**Nutrell Corporation** 

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7958 N.Lilley Rd., Canton, MI 48187

Net Vol. [ounces] [mL] [L] [gallon] [Batch Number - may appear on container]

<sup>\*</sup>Electrolytically generated silver ions stabilized in glycerin.

### **DIRECTIONS FOR USE**

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

[PurSolutions Group Surface Shield] [this product] is a colorless, odorless, broad spectrum antimicrobial [Surface Shield], EPA Laboratory tested, proven to kill bacteria, fungus and viruses\*, [PurSolutions Group Surface Shield] (this product] can be used on porous and non-porous environmental hard surfaces in. Choose from the lists below

### **Note: Nonfood contact sites**

Homes [households] offices hospitals nursing homes medical clinics dental clinics infirmary blood bank[s] pharmacies laboratories funeral homes veterinary clinics animal shelters kennels cages stables catteries animal transport vehicles

ambulances patient transfer vehicles hotels restaurants bars supermarket [grocery store] schools colleges dorm rooms [dormitories] churches shelters military [installations] [locations] day care facilities daycare centers nurseries playrooms playgrounds

recreational facilities prisons [jails] kitchens [public] restrooms bathrooms washrooms laundry rooms bedrooms basements garage(s) workshops attics locker rooms exercise facilities gyms [gymnasium] beauty shops [salons] barber shops spas

health clubs laundromats airports school buses cars [autos] RV [mobile home] trucks trailers shipping containers rail cars subways trains airplanes ships cruise ships busses other public transportation vehicles

### **Note: Food Contact sites**

beverage plants
food processing plants
[facilities]
food storage areas
food [beverage] prep areas
institutional kitchens
cafeterias
bars
fast food operations

coffee [donut] [bagel]shops

delis
liquor [convenience] stores
eating establishments
supermarkets [grocery stores]
snack bars
dining rooms
lunchrooms
break rooms
dairy farms [facilities]

egg processing plants
meat [poultry]
[fish] processing plants
meat [poultry] [fish]
producing establishment
rendering plants
[milk] [fruit] [vegetable]
[wine] [ice cream] [potato]
processing facilities
[Food service] [hospitality]

Cruise ship food processing [preparation] areas Dining halls smokehouses [PurSolutions Group Surface Shield] [this product] has been formulated to treat hard, non-porous environmental surfaces ([painted], [glazed tile], [plastic], [nonporous vinyl], [naugahydei, [polyure-thane], [plasticized PVC], [butyl rubber;(EPDM)], [neoprene], [Vitori®], [Teflon®], [silicone], [metal], [glass], [glazed porcelain], [acrylic], [fiberglass], [sealed granite], [sealed marble], [Formica®], [lino-leum] and objects including

#### Choose from the lists below:

#### **NOTE: Non-food contact surfaces**

walls appliances stove tops counters cabinets [cabinet handles] bed frames sinks wheelchairs tubs over-bed take exterior toilet [urinal] examination surfaces waste contains faucet handles showers chairs doorknobs patio furnit handrails equipment light switch covers telephones [AC] [heating remote controls children's to diaper charmon counters and possible to the possible to the proposed states and possible to the possible to t

appliances
stove tops
bed frames
wheelchairs
over-bed tables
examination tables
waste containers
tables
chairs
patio furniture
equipment tables
lab benches
[AC] [heating] vents
children's toys
diaper changing tables

food cases

toys
pacifiers
toy boxes
play tables
jungle gyms
playhouses
baby furniture
child car seats
hard surfaces only
booster chairs [seats]
strollers [stroller handles]
cribs
playpens
activity centers

diaper pails
diaper changing tables
potty[training] seats
laundry hampers
bathroom counters
kitchen counters
grocery carts
desks
computer keyboards
tanning beds
cat litter boxes
animal cages
pet bowls [dishes]
animal feeding dishes

#### **NOTE: Food Contact Surfaces:**

counters [countertops] dish racks drain boards highchairs [trays] breast pump [parts] lunch boxes [pails] picnic tables drinking fountains kitchen surfaces food processing equipment bottling equipment pre-mixing equipment blenders [food] processors beverage bars [equipment] buffet counters salad bars snack counters cutting boards plastic and other nonporous chopping blocks coolers ice [machines] chests

dairy cases food contact surfaces food trays stovetops blenders meat cutting machines bread slicing machines mixing equipment [mixers] kitchen appliances [meat], [fish], [poultry] washers blanchers dicers slicers grinders shredders stuffers scalders pickers shackles saws trolleys

carts racks chiller tanks conveyor systems labeling machines packaging equipment canning equipment descalers skinning equipment filleting machines homogenizers evaporators dryers storage tanks cheese making equipment processing vessels pumps pasteurizers filling line equipment tanks kettles

pulpers

seaming/sealing/capping equipment pulpers

ice cream machines hooks juicers [equipment] tables millers

[equipment]tablesmillers/grinders ovensyogurt machineshoistsextractors[equipment]sortersblanchersrefrigerator binsscalesrefrigeratorsused for meat vegetables,conesmicrowaves

fruit and eggs deboners coffee/tea equipment

[refrigerated] food display separators

equipment

## **General Information**

[PurSolutions Group Surface Shield] (this product) successfully killed the following organisms under NELAP standards (In order to ensure that all organisms listed are killed, you must use the contact times as directed in the Application Instructions):

Organism	Kill Time
†Pseudomonas aeruginosa	30 seconds
†Salmonella enterica	30 seconds
†Staphvlococcus aureus	2 minutes
†Listeria monocytogenes	2 minutes
Vancomycin resistant Enterococcus faecium (VRF)	2 minutes
Methicillin resistant Staphylococcus aureus (MRSA)	2 minutes
Community Associated Methicillin resistant	2 minutes
Staphylococcus aureus (CA-MRSA)	
Community Associated Methicillin resistant	2 minutes
Staphylococcus aureus (CA-MRSA-PVL)	
Escherichia coli O157:H7	2 minutes
Acinetobacter baumannii	2 minutes
Campylobacter jejuni	2 minutes
Carbapenem resistant Escherichia coli	2 minutes
Carbapenem resistant Klebsiella pneumoniae	2 minutes
Carbapenem resistant Klebsiella pneumoniae, NDM-1 +	2 minutes
Human Coronavirus	3 minutes
Trichophyton mentagrophytes (Athlete's foot fungus)	5 minutes
HIV type 1 [Strain HTLV IIIB]	30 seconds
Rotavirus	30 seconds

Influenza A (HIN1)	30 seconds
Swine Influenza a (H1N1)	30 seconds
Respiratory Syncytial Virus (RSV)	30 seconds
Adenovirus Type 2	30 seconds
Avian Influenza A	30 seconds
Influenza A [VR-544, Hong Kong strain]	30 seconds
Hepatitis B Virus (HBV) [as Duck Hepatitis B Virus]	1 minute (60 seconds)
Hepatitis C Virus (HVC) [as Bovine Diarrhea Virus]	1 minute (60 seconds)
Murine Norovirus [MNV-1]	1 minute (60 seconds)
Norovirus [as Feline Calicivirus]	1 minute (60 seconds)
Herpes Simplex Type 1 [VR-733 F(1) Strain]	1 minute (60 seconds)
Rhinovirus [R37 VR-1147, Strain 151-1]	1 minute (60 seconds)
Polio Type 2 [vr-1002, Lansing Strain]	1 minute (60 seconds)

See application instructions for proper use.

#### APPLICATION INSTRUCTIONS

Pre-clean surfaces prior to using this product. [You may use this product for pre-cleaning.]
[General Cleaning: Apply to surface until thoroughly wet then leave on surface [wipe the surface clean]

## **General Application**

For general application and control of bacteria Pseudomonas aeruginosa, Staphylococcus, Salmonella enterica, Listeria monocytogenes, Vancomycin Resistant Enterococcus faecium (VRE), Methicillin Resistant Staphylococcus aureus (MRSA), Community Associated Methicillin resistant Staphylococcus aureus (CA-MRSA), Community Associated Methicillin resistant Staphylococcus aureus (CA-MRSA-PVL), Escherichia coli O157:H7, Acinetobacter baumannii, Campylobacter jejuni, Carbapenem resistant Escherichia coli, Carbapenem resistant Klebsiella pnumonia and Carbapenem resistant Klebsiella pneumoniae (NDM-1 [positive] [+l]) the surface must be completely wet with [PurSolutions Group Surface Shield] [this product] for 2 minutes. The surface may then be wiped dry with a clean towel. When used as directed, [PurSolutions Group Surface Shield [this product] provides residual protection from Escherichia coli, Pseudomonas aeruginosa, Staphylococcus aureus and Salmonella enterica up to 14 days after initial application, Do not[touch] [contact] treated surface after application if residual protection is to be maintained.

#### "Viral Control:

To kill Herpes Simplex Type 1 [F(1) Strain], Rotavirus, Human Coronavirus, Influenza A (H1N1), Swine Influenza A (H1N1), Adenovirus Type 2, Respiratory Syncytial Virus [RSV], Murine Norovirus [MNV-1], Norovirus [as Feline Calicivirus], Avian Influenza A, Influenza A Virus [Hong Kong strain], Rhinovirus [R37

Strain 151-1] and Polio Virus Type 2 [Lansing Strain] the surface must be completely wet with [SDC3A] [this product] for 1 minute. The surface may then be wiped dry with a clean towel.

This statement will be used on REFILLABLE CONTAINERS (typically 55 gallons or larger).

### STORAGE AND DISPOSAL

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

Pesticide Storage: Store in a cool, dry area away from direct sunlight at temperatures above freezing. Store in original container.

Pesticide Disposal: To avoid wastes, use all material in this container by application according to label directions. If wastes cannot be avoided, offer remaining product to a waste disposal facility or pesticide disposal program (often such programs are run by state or local governments or by industry). 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.

Container Handling: Refillable Container. Refill this container with pesticide only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, empty the remaining contents from this container into a mix tank or storage tank. Fill the container about 1/4 full with solvent used in the end use product. Replace and tighten closures. Agitate vigorously or recirculate water with a pump for 2 minutes. Pour or pump rinsate into mix tank or rinsate collection system for later use or disposal. Repeat this rinsing procedure two more times.

## In Case Of Emergency

Have the product container or label with you when calling a poison control center or doctor, or going for treatment. You may also contact 1-646-838-1310 or [the National Pesticide Information Center at 1-800-858-7378, Monday through Friday, 9 a.m. to 5 p.m] for emergency medical treatment information.

