

SANITIZER- zero hazard liquid

Holy Water Solutions, LLC

Disclaimer: This drug has not been found by FDA to be safe and effective, and this labeling has not been approved by FDA. For further information about unapproved drugs, click here.

Zero Hazard

Directions

Apply to sanitize any hard surface quickly and effectively. Thoroughly cover the surface with sanitizing solution. If the surface needs to be dried, wait 15 seconds, then wipe dry. May be diluted 5:1.

Warnings

Keep out of reach of children

Uses:

Drug Facts	
Active Ingredients: Hypochlorous Acid 0.02%	Purpose Cleaning & Deodorizing
Uses: <ul style="list-style-type: none">• Washing and Peeling Fruits and Vegetables• Acid-modification in food starch• Indirect food additives• Sanitizing solution for food contact surfaces and articles • Approved substance utilized to control the growth of Microorganisms (CFR 21 Sec 178.1010) for food contact surfaces, processing equipment, utensils, and hard non-porous surfaces• Hospitals, Restaurants, Food Processing, Factory, Stadium, Schools, Fleet Services, Transportation Vehicles, Office Space	
Warnings: Keep out of reach of children.	
Storage & Handling: Keep out of direct sunlight and do not freeze. No special handling or disposal precautions. Biodegradable and environmentally safe.	
Directions: Apply to sanitize any hard surface quickly and effectively. Thoroughly cover the surface with sanitizing solution. If the surface needs to be dried, wait 15 seconds, then wipe dry. May be diluted 5:1.	
Other Information: At a pH of 6.0-7.5 (neutral), EW (ORP=750 mV) contains primarily hypochlorous acid, hypochlorite ion and trace amounts of chlorine. The effectiveness of neutral EW as a sanitizer has been demonstrated for reducing Escherichia coli O157:H7, Salmonella enteritidis and Listeria monocytogenes biofilms on the surface of tomato (Deza et al., 2003) and also on plastic and wooden cutting boards (Deza et al., 2007).	
Inactive Ingredients: Water 99.98%	

Deza, M.A., Araujo, M. and Garrido, M.J. (2003) Inactivation of Escherichia coli O157:H7, Salmonella enteritidis and Listeria monocytogenes on the surface of tomatoes by neutral electrolyzed water, Letters of Applied Microbiology, 37, pp. 482-487.

Deza, M.A., Araujo, M. and Garrido, M.J. (2007) Efficacy of neutral electrolyzed water to inactivate Escherichia coli, Listeria monocytogenes, Pseudomonas aeruginosa and Staphylococcus aureus on plastic and wooden kitchen cutting boards, Journal of Food Protection, 70:1, pp. 102-108.

MANUFACTURED & DISTRIBUTED BY:
Holy Water Solutions, LLC
506 Industrial Drive
Lewisberry, PA 17339
1-888-988-4633

Production Date: _____
Lot Number: _____
For best results, use product within one year

Highly-Effective
Eco-Friendly

ZERO HAZARD 200ppm
Safe Solutions, Naturally Inspired

- 1 GALLON (128 FL.OZ.)
- 5 GALLONS (640 FL.OZ.)
- 30 GALLONS (3,840 FL.OZ.)
- 55 GALLONS (7,040 FL.OZ.)
- 270 GALLONS (34,560 FL.OZ.)

- Washing and peeling fruits and vegetables
- Acid-modification in food starch
- Indirect food additives
- Sanitizing solution for food contact surfaces and articles - approved substance utilized to control the growth of Microorganisms (CFR 21 Sec 178.1010) for food contact surfaces, processing equipment, utensils, and hard non-porous surfaces
- Hospitals, restaurants, food processing, factory, stadium, schools, fleet services, transportation

vehicles, office space

Storage and Handling

Keep out of direct sunlight and do not freeze. No special handling or disposal precautions. Biodegradable and environmentally safe.

Inactive Ingredients

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Other Information

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Dosage & Administration

Purpose

Sanitizing & Deodorizing

Active Ingredient

Drug Facts

Active Ingredients:

Hypochlorous Acid 0.025%

Purpose

Sanitizing & Deodorizing

Uses:

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Production Date: _____**Lot Number:** _____

*For best results, use product
within one year*

Highly-Effective**Eco-Friendly** 1 GALLON (128 FL.OZ.) 55 GALLONS (7,040 FL.OZ.) 5 GALLON (640 FL.OZ.) 270 GALLONS (34,560 FL.OZ.) 30 GALLONS (3,840 FL.OZ.)

Hypochlorous Acid 0.025%

Warnings

Keep out of reach of children

Package Label

Drug Facts

Active Ingredients:
Hypochlorous Acid 0.02%

Purpose
Cleaning & Deodorizing

Uses:

- Washing and Peeling Fruits and Vegetables
- Acid-modification in food starch
- Indirect food additives
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Highly-Effective

Eco-Friendly



200ppm

1 GALLON (128 FL.OZ.)

55 GALLONS (7,040 FL.OZ.)

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30 GALLONS (3,840 FL.OZ.)

SANITIZER

zero hazard liquid

Product Information

Product Type	HUMAN OTC DRUG	Item Code (Source)	NDC:78043-250
Route of Administration	TOPICAL		

Active Ingredient/Active Moiety

Ingredient Name	Basis of Strength	Strength
HYPOCHLOROUS ACID (UNII: 712K4CDC10) (HYPOCHLOROUS ACID - UNII:712K4CDC10)	HYPOCHLOROUS ACID	250 mg in 1 L

Inactive Ingredients

Ingredient Name	Strength
WATER (UNII: 059QF0K00R)	

Packaging

#	Item Code	Package Description	Marketing Start Date	Marketing End Date
1	NDC:78043-250-01	3.785 L in 1 BOTTLE; Type 0: Not a Combination Product	05/25/2020	
2	NDC:78043-250-02	18.9271 L in 1 PAIL; Type 0: Not a Combination Product	05/25/2020	
3	NDC:78043-250-03	113.562 L in 1 DRUM; Type 0: Not a Combination Product	05/25/2020	
4	NDC:78043-250-04	208.198 L in 1 DRUM; Type 0: Not a Combination Product	05/25/2020	

5	NDC:78043-250-05	1022.06 L in 1 DRUM; Type 0: Not a Combination Product	05/25/2020	
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Marketing Information

Marketing Category	Application Number or Monograph Citation	Marketing Start Date	Marketing End Date
unapproved drug other		05/25/2020	

Labeler - Holy Water Solutions, LLC (117523418)

Establishment

Name	Address	ID/FEI	Business Operations
Holy Water Solutions, LLC		117523418	manufacture(78043-250)

Revised: 5/2020

Holy Water Solutions, LLC