Supplemental Information

DIRECTIONS FOR USE OF FORCE OF NATURE ACTIVATOR CAPSULE (TO GENERATE HYPOCHLOROUS ACID SOLUTION)

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

Users must follow all directions for use that are listed in the Force of Nature Appliance User Guide.

Note: Force of Nature Activator Capsules are for single use.

The Force of Nature Appliance is designed to use electricity, potable tap water and Force of Nature Activator Capsule to create HOCl (hypochlorous acid) solution. This conversion is accomplished using a process called electrolysis that employs an electrolytic cell. Force of Nature Appliance makes solution on demand as initiated by the User.

1. Fill Force of Nature Activator Bottle to

fill line with tap water (347 gm). Maximum recommended water hardness is 100 ppm to ensure optimal device longevity.
2. Add one Force of Nature Activator Capsule (3.35 gm) to Bottle. (Use only Force of Nature Activator Capsules when making Electrolyzed Water Solution)
3. Close lid.
4. Place Bottle in Force of Nature Activator Base.
5. Press "Start" button.

This process generates a Hypochlorous Acid solution of 220 ppm Available Chlorine.

Users must refer to the directions for use of Hypochlorous acid solution for hard, non-porous, non-food contact surface disinfection.

PRECAUTIONARY STATEMENTS

Physical or Chemical Hazards: Force of Nature Activator Capsule content is not compatible with other chemicals such as bleach or hydrogen peroxide.
Hazards to Humans and Domestic Animals

CAUTION

Causes moderate eye irritation. Avoid contact with eyes. When handling the product, wear safety glasses or goggles if splashing is anticipated. Wash thoroughly with soap and water after handling and before eating, chewing gum, using tobacco or using the toilet.

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, doctor or going for treatment. You may also contact the National Pesticide Information Center (NPIC) 1- 800-858-7378 for emergency medical treatment.

If in eyes:

- 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.

Hypochlorous Acid Solution
220 ppm Available Chlorine
Disinfectant for hard, non-porous surfaces
Environmental and non-critical care equipment surfaces
Kills bacteria
Cleans and Deodorizes
See Force of Nature User Guide for more information.

DIRECTIONS FOR USE OF HYPOCHLOROUS ACID SOLUTION

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

Hard, Non-Porous Surface Disinfection using Force of Nature Final Solution Spray.

To Clean and Disinfect and Deodorize Hard, Non-Porous Surface: Pre-clean surface. Spray Force of Nature disinfecting solution on surface until thoroughly wet. Allow surface to remain wet for 10 minutes. Wipe surface with clean cloth or towel or let air dry.

Solution(s) are effective for up to 14 days from production date. After 14 days discard and refill bottle with fresh solution. Always use a Force of Nature approved spray bottle and label to identify product in use.

Solution can be used immediately upon production, or stored for up to 14 days in cool area out of direct sunlight in a closed Force of Nature approved spray bottle.

Force of Nature Disinfectant Solution(s) are intended for use in household, commercial, institutional, healthcare, dental office, veterinarian and hospitality housekeeping. It cleans and disinfects.

The Force of Nature Appliance is designed to use electricity, potable tap water and Force of Nature Activator Capsules to make an antimicrobial HOCl (hypochlorous acid) solution. This conversion is accomplished by using a process called electrolysis that employs the use of an electrolytic cell. Force of Nature Electrolyzed Water Device will make solution per demand and only require Consumer input when making solution.

The Force of Nature Appliance is designed for use in:

- Commercial buildings routine cleaning and disinfecting of hard non-porous surfaces and floors.
- Daycares, Pre-Schools, Schools, universities, and other campus facilities routine daily cleaning and disinfecting of hard non-porous surfaces.
- Hotel, motel, casino and other hospitality housekeeping, venues.
- Cleaning high-touch areas and surfaces including but not limited to door handles, door knobs, tabletops, countertops, television, television remotes, video game controllers, chairs, headboards, sinks, faucets etc.
- Cleaning and disinfecting homes, hospitals, dentist offices, assisted living facilities, long term care facilities, nursing homes, medical clinics, military facilities, medical offices, veterinary facilities, animal research facilities, cruise ships, farms, laboratories classrooms, food processing facilities, restaurants, hotels, motels, etc.

- Restaurants non-porous non-food contact surfaces, food contact surfaces with potable water rinse.
- Cleaning and disinfecting areas with a two-step process in restrooms, toilets areas, sinks and sink areas, counters, exterior surfaces of urinals, floors, mirrors and other areas.
- Cleaning and disinfecting Animal Premises. Remove all animals and feed from area before disinfecting. Remove and clean all, litter, and droppings from hard non-porous surfaces before disinfecting: Animal grooming Facilities, Animal Housing Facilities, Animal Life Science Laboratories, and Kennels.

Pre-clean surface before applying solution. Spray solution on hard, non-porous surfaces until thoroughly wet. Spread solution with a microfiber, cotton, disposable paper towel, sponge, cloth or other wipes. Allow surface to remain wet for the appropriate time. Wipe surface dry if desired after the appropriate time. No rinsing necessary, except on food contact surfaces.

Pathogen	Strain	Contact Time
Organisms Supported for Disinfection		
Pseudomonas aeruginosa	ATCC 15442	10 min
Staphylococcus aureus	ATCC 6538	10 min
Salmonella enterica	ATCC 10708	10 min
Listeria monocytogenes	ATCC 19117	10 min
Methicillin-resistant Staphylococcus aureus (MRSA)	ATCC 33592	10 min
Feline Calicivirus surrogate for Norovirus	VR-782	10 min
Influenza A virus	VR-544	10 min

Organisms Supported for Food Contact Sanitization		
Salmonella enterica subspecies enterica serovar Typhi	ATCC 6539	10 min
Staphylococcus aureus	ATCC 6538	10 min
Methicillin-resistant Staphylococcus aureus (MRSA)	ATCC 33592	10 min
Pseudomonas aeruginosa	ATCC 15442	10 min
Listeria monocytogenes	ATCC 19117	10 min
Feline Calicivirus surrogate for Norovirus	VR-782	10 min
Influenza A virus	VR-544	10 min

GENERAL CLAIMS

- Leaves no chemical residue.
- Kills 99.9% of germs* including Staph, MRSA, Salmonella, Listeria and the viruses that cause flu*.
- Kills 99.9% of bacteria like Salmonella on food contact surfaces. Rinse surface with water after use.
- Kills 99.9% of bacteria*.
- Multi-purpose cleaner works on virtually any surface.
- Tough on Germs*.
- Rinse free disinfectant.
- Kills Flu Virus
- Kills 99.9% of germs* on virtually any surface.

Sanitation Organism List
* Salmonella enterica (Salmonella), Staphylococcus aureus (Staph), Methicillin Resistant Staphylococcus aureus (MRSA), Pseudomonas aeruginosa (Pseudomonas), Listeria monocytogenes (Listeria), Feline Calicivirus, Strain F-9, Influenza A virus

Disinfection Organization List
* Salmonella enterica (Salmonella), Staphylococcus aureus (Staph), Methicillin Resistant Staphylococcus aureus (MRSA), Pseudomonas aeruginosa (Pseudomonas), Listeria monocytogenes (Listeria), Feline Calicivirus, Strain F-9, Influenza A virus

*Qualified Germs List
Kills Pseudomonas aeruginosa, Staphylococcus aureus, Salmonella enterica, Listeria monocytogenes, Methicillin Resistant Staphylococcus aureus - MRSA and Influenza A Virus, Strain A/Hong Kong/8/68, Feline Calicivirus, Strain F9

USE SITES: FOR USE ON HARD, NON-POROUS SURFACES

Around Toilet Areas
Around Toilets
Automobiles
Animal Equipment
(Bath)tubs
Bathroom (counter-tops)
Bathroom (surfaces)
Beverage bars
Blinds
Door Handles
Doorknobs
Doors
Drainboards
Dryers
(Kitchen) Appliances

(Kitchen) (Bathroom) Sinks
(Inside) Refrigerators after warming to room temperature.
Refrigerator exteriors
Microwave exteriors
Restrooms
Shower (Faucets) (Doors) (Handles) (Fixtures) (Walls) (Floors)
Sink (Faucets) (fixtures) (Handles)
Soap Dispensers
Storage Areas
Stovetops
Steering wheel
Thermos
Toasters
Toilet [(Flushing) (handles) (seats)
Shower curtains
Inside Washing Machines
Garbage (trash) cans
Waste baskets
Floors
Orthotics
Kitchen (Counter)tops
(Kitchen) (dining room) Tables
Kitchen surfaces
Kitchen tools
Laundry Rooms
Light Switches
Litter box
Medicine Dropper
Mouthguards
Range tops
(Salad bar) Sneeze Guards
Snack counters
Bathroom Fixtures
Bath Tub
Bed heads and frames
Bedpans
Hard, Non-Porous Surface Cabinets
Ceilings
Hard, Non-Porous Chairs
Classroom Desks
Computer Monitors and Keyboards

Hard, Non-Porous Countertops
Counters
Dental Countertops
Dental Operatory Surfaces
Dental Chairs
Drinking water fountain
Diaper pails
Elevators
Exam or examination tables
External Surfaces of Medical Equipment or Medical Equipment Surfaces: Excluding hard, non-porous surfaces requiring sterilization such as scalpels hemostats, endoscopes, and dental tools used in the incisions or oral and nasal cavities of patients.
External Surface of Ultrasound Transducers
Faucets
Fixtures
Floors
Sinks
Stall Doors
Stretchers
Tables
Exterior surface of Toilets
Toilet Seats
Boat interiors
Breast pump parts
Breast pumps
Cabinet Handles
Cabinets
Can openers
Cars
(Computer) Keyboards
Counter(s) Countertop(s)
Car interiors
Cupboards
Dining Room Tables
Dish Racks
Dishwashers

Ceramic -and/or- Glazed Tile
Chrome
Corian
Food Contact Surfac-es-hard non- porous. Rinse surface with water after use
Food Preparation (surfaces) (areas)
Food serving areas
Food trays
Grills
Grocery Carts
(Grocery) Checkout Areas
Handrails
Inside Dishwasher(s)
Inside freezers after warming to room temperature
Inside microwaves
Sports gear (helmets) (pads) (gloves) (skates) (cleats) (sneakers)
Neti Pots
Oven doors
Ovens
Pet Bowl(s) (Areas)
Pet Feeding Dishes
Pet Cages (crates)
Pet Toys
Piano Keys
Plastic Cutting Boards*
Plastic Patio Furniture
Potty-Chair(s) (Seats)
Range hoods
Recycling Bins
Food Contact Surfac-es-hard non- porous
Food Preparation (surfaces) (areas)
Food serving areas
Food trays
Freezers
Grills
Glass
Garbage or Trash Cans/Pails
Gurneys
Hampers
Environmental Dental Surfaces

Frequently Touched
Spots
Keyboards
Lamps
Light Lens Covers
Linoleum
Mirrors
Patient Chairs
Plastic Mattress
Covers
Reception Counters,
Desk and Areas
Shelves
Showers
Shower curtains
Towel Dispensers
Exterior of Urinals
Walls
Wash Basins
Dairy cases
Wheel Chairs
Bed Rails and Frames
Hard Non-Porous
Surfaces in Veterinary
and Animal Research
Labs
Troughs

USE SURFACES

Non-Porous Plastic
Plastic
Glazed Porcelain
Sealed Granite
Sealed Marble
Sealed Quartz
Sealed Stone
Stainless Steel
Tile
Vinyl
Finished -and/
or- painted Wood
Composite
Glass
Metal
Aluminum
Plastic
Polyacrylic
Polycarbonate
Polypropylene
Porcelain, non-porous
Slate
Stainless Steel
Terrazzo
Tile, non-porous
Feed Racks
Brushed or Polished
Nickel
Brushed Bronze
Chrome
Enamel
Formica
Glass
Granite
Hard non-porous
surfaces
Limestone
Melamine
Mirror
Aluminum Brass
ABS (Acrylonitrile
butadiene styrene)
plastics
Copper
Natural Rubber,
non-porous
Silver

USE LOCATIONS

Airplanes
Ambulances
Assisted Living Facilities
Blood Banks
Boats
Buses
Businesses
CAT Laboratories
Casinos
Colleges
Commercial Buildings
Convenience Stores
Cruise Liners / Ships
Churches
Daycare Facilities
Dentist (Dental) Offices
Dentist (Dental)Chairs
Dental Operatory Rooms
Doctor Offices
Dormitories
Emergency Rooms
Facilities
Factories
Fountains
Funeral Homes
Gas Stations
Government Facilities
Grocery Stores
Gyms
Hotels
Hospitals Facilities
Healthcare Facilities
Health Clubs Facilities
Home care facilities
Industrial Facilities
Institutional Buildings
Intensive Care Units
Kitchens
Laboratories
Laundromats
Locker Rooms
Malls
Manufacturing Facilities
Manufacturing Plants

Medical Clinics
Military Installation and Facilities
Nursery Schools
Nursing Stations
Locker Rooms
Yoga studios
Pharmacies
Physical Therapy Rooms or Areas
Private Facilities
Processing Plants
Public Areas
Wineries / Breweries
X Ray rooms
Yachts
Radiology or X-Ray Rooms or Areas
Retail Stores
Restaurants
Restrooms and or Rest Areas
Shelters
Office Buildings
Orthopedics
Veterinary Environments and Animal Equipment
Automatic Feeders
Cages / Pens
Veterinary Environments and Animal Research Labs
Pet Areas
Pet Shops and Stores
Small Animal Facilities
Veterinary and/or Animal Hospitals
Veterinary Clinics or Facilities
Veterinary Offices
Animal Research Labs
Veterinary Clinics
Veterinary Stores
Veterinary Hospitals

STORAGE AND DISPOSAL

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

Pesticide Storage: Store in a closed plastic container in a cool, dry area away from heat and sunlight to avoid deterioration. Do not store near easily oxidizable materials acids and reducers. In case of spill, flush area with large quantities of water.

Pesticide Disposal: Wastes resulting from the use of this product must be disposed of on-site or at an approved waste disposal facility. Product or rinsates that cannot be used must be diluted with water before disposal in a sanitary sewer.

Container Handling: Refillable container. Refill container with Force of Nature solution 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 fill container half way with water and shake vigorously. Dispose of rinsate as pesticide waste. Repeat this rinsing procedure two more times. Then offer for recycling or puncture and dispose of in a sanitary landfill, or by incineration, or by procedures allowed by state and local authorities.