FOR INDUSTRIAL AND INSTITUTIONAL FORES

USE DIRECTIONS:

General:

For sanitizing and disinfecting floors. walls and inanimate hard surfaces. For Schools, Locker Rooms, Garbage Pails, Sink Tops, Corridors, Classrooms. Offices and Shower Stalls. Apply solution with mop or cloth. Sanitize with 1 ounce TERAMINE NR to 4 gallons of water. Disinfect with 3 ounces TERAMINE NR to 5 gallons of water. Kills Staphylococcus aureus and Salmonella choleraesuis. For heavily soiled or contaminated areas. a pre-cleaning step is recommended.

Hospitals & Nu sing Homes:

For floors, washable walls, sink tops. garbage pails, telephones, rest rooms and other hard surfaces, use TERA-MINE NR at 4 ounces per 5 gallons of water. Apply with cloth, mop. or sponge. At this level TERAMINE NR will be effective against Pseudomonas aeruginosa. For heavily soiled or contaminated areas, a pre-cleaning step is recommended.

Food Processing Equipment:

For sanitization of previously cleaned food processing equipment and food utensils dilute 1 ounce TERAMINE NR

Continued on right pane!



ACTIVE INGREDIENTS:

n-Alkyl (40% C , 50% C , 10% C) dimethyl benzyl

ammonium chlorides

10 00°c 90 00° 5

INERT INGREDIENT:

100.00°°

TERAMINE NR is a concentrate and should be diluted before using.

DANGER: Keep Out Of Reach Of Children.

CORROSIVE. CAUSES EYE DAMAGE AND SKIN IRRITATION. HARMFUL IF SWALLOWED. Do not get in eyes, on skin or on clothing. Protect eyes and skin when handling concentrate. Avoid contamination of food.

FIRST AID: In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician, Remove and wash. contaminated clothing before reuse.

If swallowed, drink milk, egg whites, gelatin solution, or if these are not available, drink large quantities of water. Call a physician

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

NET CONTENTS:

WEST CHEMICAL PRODUCTS, INC., NEW YORK, N.Y. 11101. Branches in principal cities.

Dairies

in the control of the second o 1. "PPM" "我我没有一种"我们的"。 Territ in a G TERAMINE MRIT of an injury water (200 ppm) At the H. I NO POTABLE WATER RINSE IS R. QUIRED Follow recommendations of total and state Health Boards

Restaurant and Bar Rinse:

For dishes, glassware, silverware and cooking utensils, wash with soap or synthetic detergent; rinse thoroughly and immerse in a sanitizing solution containing 1 ounce TERAMINE NR to 4 gallons of water. NO TERMINAL PO-TABLE WATER RINSE IS REQUIRED.

This product when used on environmental, inanimate, hard surfaces at 3½ ounces per 5 gallons of water is effective against Influenza A, Herpes Simplex, Adenovirus type 2, and Vaccinia Viruses.

Rinse empty container thoroughly with water and discard it.

MADE IN U.S.A.

0245-A035



ACCEPTED

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