

# SANITIZING

## DIRECTIONS

Rinsing. First clean glassware and other eating utensils thoroughly by washing in a suitable detergent solution. Then rinse in a solution containing 1 ounce germicide to 4 gallons water for a minimum of 30 seconds.

A detergent cleaner should be used for washing the glasses and utensils. Soap has a tendency to destroy the germicidal activity of the rinse solution.

## CAUTION

Avoid contamination of food. Avoid getting concentrate in eyes. In case of contact wash thoroughly with water. If irritation persists get medical attention.

Harmful if swallowed.

# DISINFECTION

## DIRECTIONS

Cooking utensils, garbage cans, cuspidors, etc., should be thoroughly cleaned with a suitable detergent, then rinsed with 1 ounce of germicide to 4 gallons of water. Apply freely over surface to be disinfected.

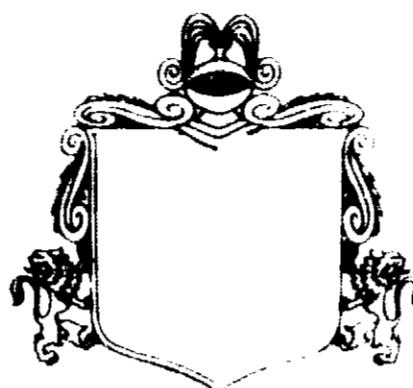
## AIR DRY - DO NOT TOWEL

The air drying period allows the germicide a longer active period.

U.S.P. REG. U.S. PAT. OFF.

USDA Reg. No. 421-111

No. Content



No. 10

# SANITIZING GLASS RINSE

ACTIVE INGREDIENTS: 10.0%

Methylidodecyldimethyl ammonium chloride  
Methylidodecylvinylene bis( trimethyl ammonium chloride)

Water      INERT ~~ACTIVE~~ INGREDIENTS:  
~~WATER~~ ..... 90%

CAUTION: KEEP OUT OF REACH OF CHILDREN

(See side panel for further cautions.)

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**Modern way to sanitize eating equipment**