

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.

421-171



No. 10 SANITIZING GLASS RINSE

ACTIVE INGREDIENTS: 10.0%

Methyldiethylbenzyltrimethylammonium chloride
Methyldidecylsilylene bis(4-tert-butylbenzoate) chloride

~~Water~~ ~~WATER~~ INERT ~~MATERIALS~~ INGREDIENTS: 90%

CAUTION: KEEP OUT OF REACH OF CHILDREN
(See side panel for further cautions)

A Product of *James Curley & Sons Inc.* ST. LOUIS, MO

Modern way to sanitize eating equipment

DISINFECTING

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. DEPARTMENT OF AGRICULTURE

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