

CLEAR—is non-inflammable.
 CLEAR—is non-volatile.
 CLEAR—is odorless.
 CLEAR—is not to be mixed with soap or synthetic detergents.
 CLEAR—fulfills the criteria of Appendix F as revised March 12, 1956, of the Milk Ordinance & Code, 1953. Recommendations of the U. S. Public Health Service in waters up to 500 ppm (32 grains per gallon) of hardness calculated as CaCO₃, when tested by the method outlined by Chambers.

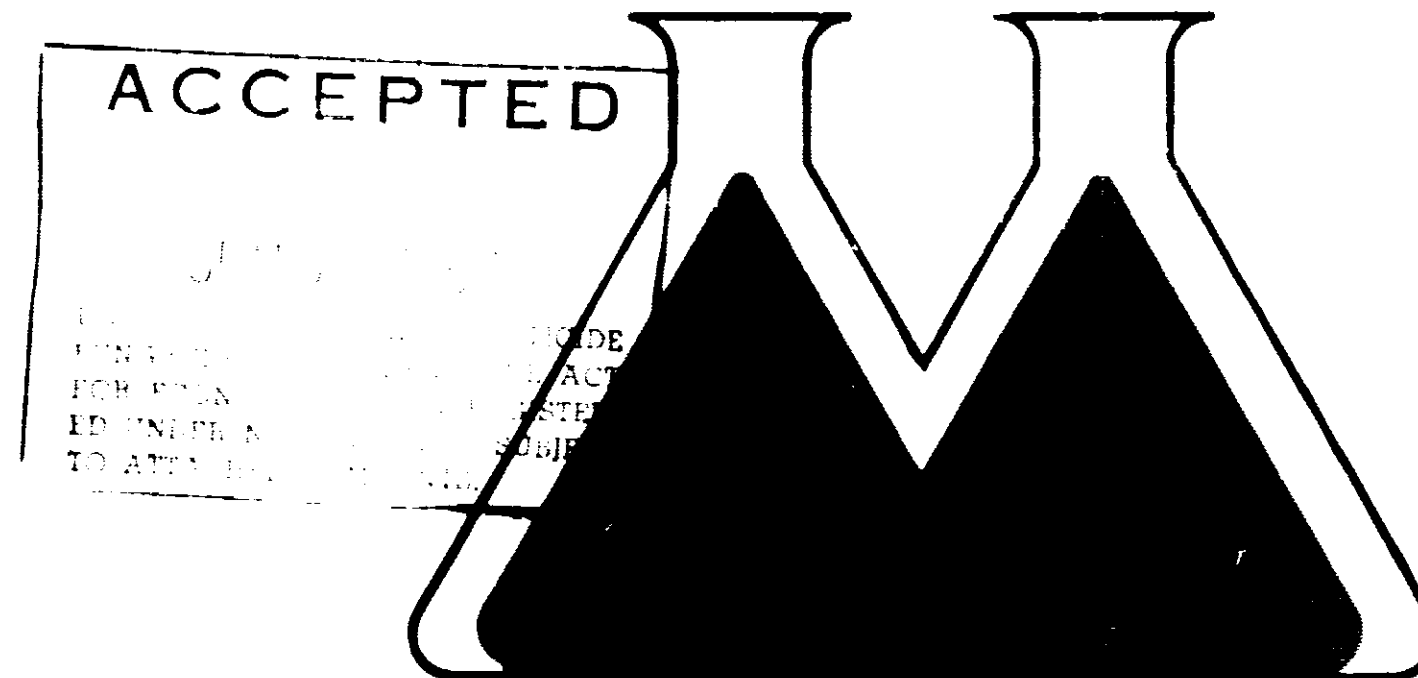
DIRECTIONS:

General Disinfection and Sanitization in Hospitals, Public Rooms and Homes. After cleaning, apply solution containing one ounce CLEAR per 2 gallons of water for usual sanitizing and disinfecting applications. To disinfect surfaces difficult to clean or in contagious disease areas, use an ounce per 1 gallon of water. For porous surfaces, use 1 ounce per gallon of water.

Sanitization of Glassware, Silverware, Dishes, Cooking Utensils, Etc. Clean with suitable detergent, rinse thoroughly, then immerse in a sanitizing solution containing one ounce CLEAR to four gallons of water, and then rinse in clear water. Drain dry. Do not use a towel. This solution is effective in water containing up to 500 ppm hardness. Follow the recommendations of your health department.

Sanitization of Dairy Equipment. Clean and rinse thoroughly. Then immerse in a sanitizing solution containing 1 ounce CLEAR per

NEW ORLEANS



Manufacturing Chemists

CLEAR

SANITIZING AGENT

U.S.D.A. REGISTRATION NUMBER 1266-51

ACTIVE INGREDIENTS:

N-Alkyl (C14-50%, C12-40%, C16-10%) Dimethyl Benzyl Ammonium Chlorides

Ethyl Alcohol

INERT INGREDIENTS:

Total

10.0%
2.5%
87.5%
100.0%

PHENOL COEFFICIENTS

Salmonella Typhosa

Micrococcus Pyogenes Var. Aureus

50
75

4 gallons of water. Rinse in clear water. Then milk cans and other equipment should be drain dried. The same dilution is also recommended for flank and udder washing prior to milking. This solution is effective in water containing up to 500 ppm hardness. Follow the recommendations of your health department. **Sanitization of Equipment in Food Processing Plants, including meat plants.** Clean and rinse equipment thoroughly. Then scrub with a solution of 1 ounce CLEAR per 4 gallons of water. Flush equipment with a clear water rinse before reuse. On surfaces difficult to clean completely (such as meat cutting boards) increase strength of sanitizing solution to 1 ounce per 1 gallon of water.

Mold Control on Walls, Ceilings, Etc., in Food Plants. Clean surfaces thoroughly. Rinse then spray or sponge with solution containing 1 ounce CLEAR per 1 gallon of water.

Disinfection and Sanitization of Fabrics. After washing, agitate in a solution containing 1 ounce CLEAR per gallon of water to disinfect clothing and linens. To render diapers and other linens bacteriostatic and to retard development of ammonia that may cause diaper rash, immerse in a solution containing 1 ounce of CLEAR per gallon of water for each ten pounds of cloth.

Disinfection of Barber Shop and Beauty Parlor Equipment. Clean thoroughly, then soak combs, brushes, razors, etc., for ten minutes in a solution of 1 ounce of CLEAR per gallon of water.

Cold Disinfection of Surgical Instruments. Clean thoroughly. Rinse and immerse in a solution of 1 ounce of CLEAR per gallon of water for ten minutes. One tablespoon of sodium nitrite should be added to each gallon of solution as a corrosion inhibitor.

HOUSTON



CAUTION

Avoid contamination of food. This is a powerful disinfectant and may cause skin or eye irritation or be harmful if swallowed. Do not take internally. In case of contact with skin or eyes, flush with plenty of water. For eyes, get medical attention.

KEEP OUT OF REACH OF CHILDREN